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PACIFIC WINE & SPIRIT REVIEW

JOURNAL OF VINICULTURE

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26th Year

VOL. XLIX. SAN FRANCISCO AND LOS ANGELES, NOVEMBER 30, 1906. No.

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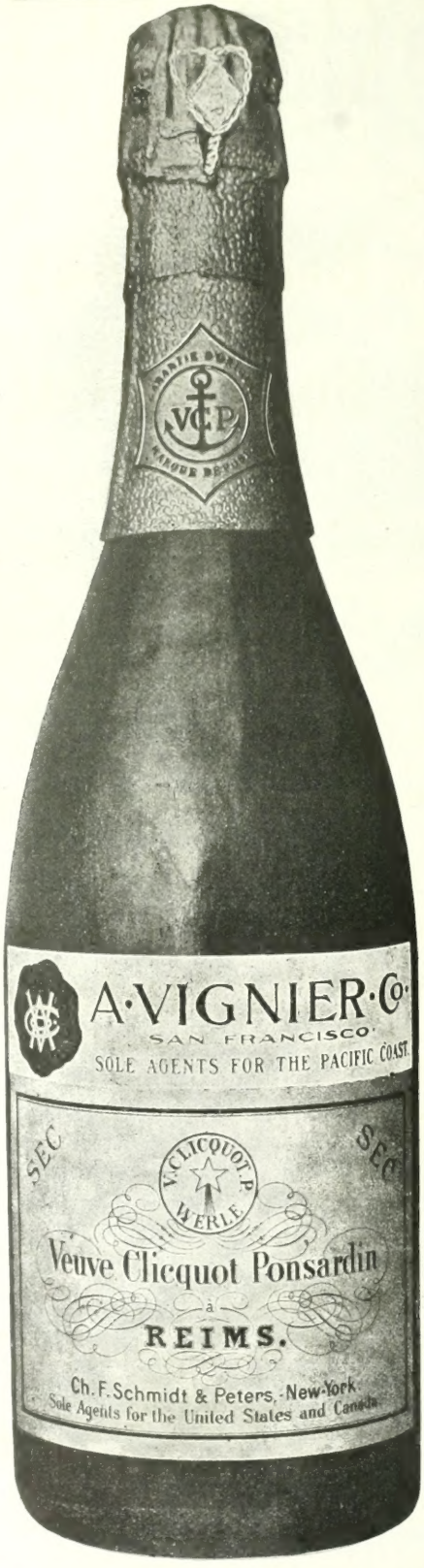

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We solicit business from the wholesale trade only

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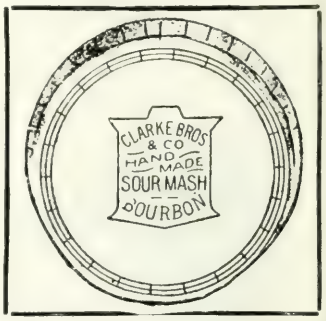

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FINEST IN THE WORLD. WHY? BECAUSE GRAPES ARE CHEAPER THAN CHEMICALS IN THIS COUNTRY; *Consequently it Does Not Pay to ADULTERATE.*

THE KIRBY DISTILLING CO. INCORPORATED Fowler, Fresno Co., Cal.

Makes a Specialty of PURE BRANDY, and making NO WINES, has NO WASH OR SOUR WINE TO PUT INTO BRANDY.

OUR STILLS ARE KNOWN AS NUMBERS 263 OR 357 FIRST DISTRICT, CALIFORNIA

These Numbers ARE BURNED on the GOVERNMENT or STAMPED HEAD of EVERY PACKAGE, there being No Other Genuine "KIRBY BRANDY."

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FROM THE FAMOUS OLD H. W. CRABB TO-KALON VINEYARDS
AT OAKVILLE, NAPA COUNTY, CALIFORNIA AND THE ONLY
GENUINE "TO-KALON" WINES ARE THOSE SOLD BY US

TO-KALON WINES bottled at our Cellars in Oakville. Pure Wines of the Highest Grade, in case lots to suit, also in bulk. Heavy Wines for Blending a Specialty.

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MARKET CONDITIONS

DRY WINES.—As was anticipated at the beginning of the vintage, the output of dry wines has been comparatively short. At the same time all indications point to good quality. At this time it is impossible to give a reliable estimate as to production, but it is much below the estimates that were made early in the season. In some of the districts, notably Sonoma County, the wine makers are holding out for 25 cents per gallon for new wines, and the more important of those producers are reported to have entered into an agreement to accept nothing less. We learn that there have been two sales under this figure—one at 23 cents and the other at 23½ cents. Those who are standing for the higher price assert that there will be no more wines sold of this vintage in that section below the 25 cent point. Whether they are sure of their position remains to be seen.

During the past month the demand for California wines has been very good and the movements of stocks, particularly by rail have been all that could be reasonably expected. Our wines appear to be in healthy demand in all markets save that of New Orleans, where the "Chuck Throughout" wines of Ohio and Missouri, on the basis of price without quality, are still hanging onto the trade. The turn of the tide seems to have come, as California wines are gradually working their way again into that market. It is the confident expectation of California shippers that with the application of the Pure Food Law on January 1, next, those alleged "wines" that are now holding the field will be unmasked. If this is the case, it will be shown that they are entirely outclassed when placed in competition with the wines of this State. These latter remarks refer also to other wines of Eastern production that cannot be classified under the law as pure.

Exports by sea for the month were not of large volume, the totals being 262 cases, and 389,863 gallons, of the value of $135,898.

SWEETS.—There is no material change in the situation. The demand holds about the same, but there is still much speculation as to the ultimate effect of the prices quoted by the Association and the Italian Swiss Colony for ports, to be delivered after January 1. The production in the First District for the month of October was quite heavy, the total being 6,150,573.01 gallons. In the Fourth District the product was 1,054,287.72 gallons.

BRANDY.—The demand holds good and the new distillations are beginning to receive attention. There is every indication that brandies will not only retain their present strength but will hold even a stronger position in the market later in the season. The production in the First District for October was 117,436.3 gallons. The movement to Eastern warehouses to bond equalled more than half the amount, while the brandy used in fortification in this same district totalled 1,478,918.2 gallons. The production in the Fourth District was 267,402.7 gallons. Exports were nominal.

WHISKY.—It is safe to say that the whisky market was never in better condition as to "tone" as at present. The trade are calling for more goods than ever before, while the wholesalers and jobbers are in dire straits by reason of their inability to obtain stocks sufficient to keep up with the demand, without any reference to laying aside reserve stocks. The rail

Important Experimental Station Results

PROFESSOR GEO. C. HUSSMAN, in charge of the viticultural work of the Department of Agriculture, Washington, D. C., honored the REVIEW with a call prior to his departure to the Capitol City. Mr. Hussman brought news which will be found of much value to grape growers and wine makers. He has been in the State for many weeks investigating work in the experiment stations, and departed for Washington much enthused over the results that have thus far been obtained.

In days with the present situation he stated in part: "The most important feature of the work that has been in progress for some time is found in the readings made in resistant stocks and the direct producing variety. Also the congeniality readings of upwards of 250 varieties of viniferas grafted on various resistant stocks. These readings have a significance not only pertinent to better varieties that have been generally grown for wine or other purposes, but decidedly so in regard to quite a number of special varieties introduced during the last few years that have not been previously grown in this State, that show not only remarkable fitness but superiority for special purposes. This refers particularly to table grapes of the shipping variety. These I think will surpass the Flame Tokay and other varieties of such grapes that have been prominent. In this connection some of the red color, seedless varieties and the black and dark red varieties should be specially mentioned.

"Work in all the experimental vineyards is being enlarged upon and additional vineyards established. In these new experimental vineyards, the Colfax and Stockton vineyards have been added to the growing list.

"Another decided feature is in the nursery work and plant introduction garden at Chico, where for the past two seasons relative rooting tests of all rooting varieties have been in progress to decide the commercial value as resistant stocks. We have just made arrangements to use a larger portion of these stocks to make very elaborate grafting experiments, this being a new feature. This experiment has not been tried in this State (grafting in nursery rows) and I doubt if it has ever been tried in the whole world.

"In the coming spring we will take current varieties and graft on all these various resistant stocks to be used on upwards of 200 resistant stock varieties. This is a new line of work and there is no record of its having ever been tried before—the testing of the congeniality of these various stocks.

"These grafted vines thus obtained will be used in the future for making heavier plantings at the cost of other vineyards heretofore established. We will continue to make extensive plantings from the best selections. Another feature is that the varietal vineyard will be extended, embodying two specimens of each variety of vines that show exceptional features for any purpose, resistant or commercial. At the same time we will form bases for cross fertilizing and hybridization."

Professor Hussman has made a minute description of 385 varieties of vines that have this year fruited in these experimental vineyards; also saccharine, acid tests and seed tests and forwarded the same to Washington. Soil samples have been taken from each experimental vineyard and have been sent on to the Bureau at Washington for chemical and mechanical analysis. The object in doing so is to show the relative importance of these soils to the viticultural lands of California.

The result of the readings obtained in the experimental vineyards and the importance of these readings and their relative relations to the soil conditions of the State, will be embodied in a bulletin to be issued by Professor Hussman upon his return to Washington.

These investigations have proceeded so far that the readings obtained from the different soils in the different vineyards, the analysis of the soils in these vineyards being made and their relations to the vineyard soils of the State determined, put the viticultural work of the Department of Agriculture at Washington in such a shape that this bulletin, soon to be issued, will give information of a nature that should place the vine planters in a position to establish vineyards on a substantial and lasting basis.

Professor Hussman, accompanied by his wife, departed for Washington on November 25.

For Pure Native Wines.

A NEW YORK dispatch of December 5th says: Fourteen red and white wines, eight champagnes, and two brandies, all the product of the United States and many of them of this State, were served last night at the annual dinner of the American Wine Growers' Association at the Arkwright Club, 320 Broadway. Before dinner was announced they stood in long rows on the sideboard and were taken as appetizers, and during the meal they were passed around by those who produced them.

George E. Dewey, on behalf of the association, presented to President Edward R. Emerson a punch bowl and a set of crystal glasses, referring in his speech to Mr. Emerson's efforts to secure the passage of the Pure Wine Bill in Congress. It was smothered in the Ways and Means Committee by the press of business, but will be introduced again immediately. Mr. Emerson dwelt on the fact that the association was the only body representing any industry to urge the Pure Food Committee during its meeting in New York to insist upon a stringent enforcement of the pure food law.

Attorney General Julius Mayer, the next speaker, said:

"The trouble of the administration of the law is that public officials fail to acquaint themselves with the technique of business. They strain at names when they should be looking at the substance. The pure food laws will only be a success when they are considered by men who understand business difficulties and do not harass the men subject to them."

Dr. Eugene H. Porter, Commissioner of the State Department of Health, dwelt upon the establishment of a State laboratory and promised that the department would take up immediately the enforcement of the pure food laws.

At the annual meeting at the Astor House it was decided to support at Washington the Fassett Pure Wine bill, which is aimed not only at adulteration, but also against the sale of American as foreign wines.

These officers were elected: President, Edward R. Emerson, Washingtonville, N. Y.; Vice Presidents, Percy T. Morgan, San Francisco, and N. Randall, Ripley, N. Y.; Treasurer, James Neal, Urbana, N. Y.; Secretary, Lee J. Vance, New York.

Internal Revenue Collections.

IN November the collections of internal revenue in the first district of California, which includes San Francisco, were as follows: Lists, $17,978.71; beer, $68,390; grain spirits, $242,747.34; fruit spirits, $49,738.04; exports, $11.35; cigars and cigarettes, $13,970.31; snuff, $29.80; tobacco, $1,628.43; special tax, $7,712.83; playing cards, $38.84; total, $402,245.68.

Last month's collections show an increase of $9,057 over November, 1905, the collections in that month being $393,188.36.

LASH'S BITTERS
TONIC LAXATIVE

Los Angeles Department

LOS ANGELES—Even with into December certain wineries have been doing business, principally in the making of brandy. The Charles Stern & Sons Company is making the most brandy, it being estimated the concern's production will amount to 60,000 gallons. The Italian Vineyard Company has crushed 8,000 tons of grapes and will have more than 1,500,000 gallons of wine. John McClure's modern new winery, at Barstow, began late but is doing big business. Most of the smaller wineries were through with their work before December 1. It is difficult now to say how the quantity of the season's output will compare with last year, but it is said the quality is superior.

Replying to the telegraphed report that Eastern wine makers were disturbed over the prospect of California producers starting a war of prices to capture their market, C. Barlotti, of the Italian Vineyard Company, said it was a needless scare occasioned by the California Wine Association's circular letter quoting low prices for "new wines." It is declared that the Italian Vineyard Company has no intention and no occasion to cut prices against the Eastern makers of wines. Southern wine men have fine stocks on hand and they are worth all that is asked for them.

Cosmo Morgan, representative of the California Wine Association, says he looks for a reduction in the price of matured wines January 1. Certain Eastern concerns with "brick vineyards" already have been cut out of markets that have learned the difference between the Eastern faked product and the real wines of California. The California Wine Association has all the orders it can fill in the next three months.

Important brewery deals are pending in Los Angeles. It is understood that unknown persons, said to be representing a syndicate, are negotiating for the Los Angeles Brewing Company and have made offers for an option on the Mathie Brewing Company. The Maier brothers, of Maier & Zobelein, are said to be conducting negotiations for the prospective purchasers.

Sherwood & Sherwood, in their new quarters at 346 North Main street, with 1,000 square feet of floor space more than in the old quarters, already are crowded. Business has increased amazingly and Manager Harry M. Lieb says it will be necessary to take in some additional basements to provide room for the great stock. Besides the old specialties of Schlitz beer, Monogram and Cutter whiskies the firm has taken the agency for the Schweppe's London sarsaparilla and soda water.

By the recent election of A. C. Harper as mayor, the liquor interests are encouraged to believe they will receive fair treatment from the city administration. Mr. Harper says he will have a liberal policy, but will enforce the laws. This will suit the liquor men.

C. E. Salley, of the Magnolia, has been elected grand president of the Fraternal Order of Eagles. "Charlie" is popular with all who know him.

Bob Leech is out of business again. He has sold his interest in the Cosmo saloon and says he will return to San Francisco to reopen a "Bosquet."

Judging by the amount of money that is being expended in elegant fittings for Los Angeles saloons the local liquor men have no fear of the threatened municipal trust that was to put them out of business. The Gothenburg scheme is dead.

W. C. Holsek, having sold his Southside liquor store on Twenty-seventh and Main streets, will reopen in Twenty-fourth and Main.—L. M.

For The Honest Label

NEW YORK, December [illegible]—Members of the Associated Wine Growers [illegible] Edward R. Emerson, its president, [illegible] to a faithful observance of the pure [illegible] Pure Food Law. This is [illegible] of the Chateau Yquem [illegible] at the fourth annual banquet held [illegible] night. This house, the history of [illegible] that all the wines and [illegible] with the dinner, every American [illegible]

President among the speakers was Arthur M. Mayer, former Governor of the State of New York; Alfred Peaslee, Commissioner of the State Department of Health; William Wirt Wilkinson, of the American Domestic Tariff League; and Comptroller Metz.

Dr. Porter praised the efforts of the wine growers in their work of eliminating deceptive labels and impure goods. Officers were elected for 1907 as follows:

President, Edward R. Emerson, Washingtonville, N. Y.; [illegible] vice president, Percy T. Morgan, San Francisco; second vice president, F. S. Bamman, treasurer, James B. York, [illegible] N. Y., and secretary, Leo A. Tonetti, New York City.

A resolution was passed endorsing the Pierce bill. The Pierce pure wine bill was opposed, it is said, by a group of [illegible] who manufacture a mixture produced from the refuse of grapes after they were pressed, called "pomace," with the addition of sugar or glucose, water and coloring matter. Such mixtures the association maintains should be properly labeled and sold for what they are.

The attendance at the meeting and in the banquet represented a capital interest in vineyards and wine cellars of [illegible] $100,000,000.

You Can Class a Man by the Clothes He Wears

BE IN THE A-1 CLASS

[illegible] Prices right.

P. F. Pinnella

Men's Tailor

17 Montgomery Ave.

San Francisco

Scope and Purpose of Food Inspection Decisions

FROM the tenor of many inquiries received in this Department it appears that many persons suppose that the answers to inquiries addressed to this Department, either in letters or in published decisions, have the force and effect of the rules and regulations for the enforcement of the food and drugs act of June 30, 1906. The following are illustrations of the inquiries received by this Department:

Must we stamp all goods as conforming to the drug and food law, whether they have alcohol and narcotics therein, or not?

On a brand of salad oil, which is a winter-strain cotton-seed oil, can it be sold under the brand of salad oil, or must it state that it is cotton-seed oil?

It seems highly desirable that an erroneous opinion of this kind should be corrected. The opinions or decisions of this Department do not add anything to the rules and regulations nor take anything away from them. They therefore are not to be considered in the light of rules and regulations. On the other hand, the decisions and opinions referred to express the attitude of this Department in relation to the interpretation of the law and the rules and regulations, and they are published for the information of the officials of the Department who may be charged with the execution of the law and especially to acquaint manufacturers, jobbers, and dealers with the attitude of this Department in these matters. They are therefore issued more in an advisory than in a mandatory spirit. It is clear that if the manufacturers, jobbers, and dealers interpret the rules and regulations in the same manner as they are interpreted by this Department, and follow that interpretation in their business transactions, no prosecution will lie against them. It needs no argument to show that the Secretary of Agriculture must himself come to a decision in every case before a prosecution can be initiated, since it is on his report that the district attorney is to begin a prosecution for the enforcement of the provisions of the act.

In so far as possible it is advisable that the opinions of this Department respecting the questions which arise may be published. It may often occur that the opinion of this Department is not that of the manufacturer, jobber, or dealer. In this case there is no obligation resting upon the manufacturer, jobber, or dealer to follow the line of procedure marked out or indicated by the opinion of this Department. Each one is entitled to his own opinion and interpretation and to assume the responsibility of acting in harmony therewith.

It may be proper to add that in reaching opinions and decisions on these cases the Department keeps constantly in view the two great purposes of the food and drugs act, namely, to prevent misbranding and to prohibit adulteration. From the tenor of the correspondence received by this Department and from the oral hearings which have been held, it is evident that an overwhelming majority of the manufacturers, jobbers, and dealers of this country are determined to do their utmost to conform to the provisions of the act, to support it in every particular, and to accede to the opinions of this Department respecting its construction. It is hoped, therefore, that the publication of the opinions and decisions of this Department will lead to the avoidance of litigation which might arise due to decisions which may be reached by this Department indicating violations of the act, violations which would not have occurred had the opinions and decisions of the Department been brought to the attention of the offender.

JAMES WILSON,
Secretary of Agriculture.

Washington, D. C., December 1, 1906.

Blended Whiskies.

MANY letters are received by the Department making inquiries concerning the proper method of labeling blended whisky. Manufacturers are anxious to know the construction placed by the Department upon this particular part of the food and drugs act of June 30, 1906, and to ascertain under what conditions the words "blended whisky" or "whiskies" may be used. The following quotation from one of these letters presents a particular case of a definite character:

"On account of the uncertainty prevailing in our trade at the present time as to how to proceed under the pure-food law and regulations regarding what will be considered a blend of whiskies, I am taking the liberty of expressing to you to-day two samples of whisky made up as follows:

"Sample A contains 51 per cent of Bourbon whisky and 49 per cent of neutral spirits. In this sample a small amount of burnt sugar is used for coloring, and a small amount of prune juice is used for flavoring, neither of which increases the volume to any great extent.

"Sample B contains 51 per cent of neutral spirits and 49 per cent of Bourbon whisky. Burnt sugar is used for coloring, and prune juice is used for flavoring, neither of which increases the volume to any great extent.

"I have marked these packages 'blended whiskies' and want your ruling as to whether it is proper to thus brand and label such goods.

"My inquiry is for the purpose of guiding the large manufacturing interests in the trade that I represent."

In a subsequent letter from the same writer the following additional statement is made:

"The reason for wanting your decision or ruling in this matter is just this: No house in the trade can afford to put out goods and run the risk of seizure and later litigation by the Government on account of the odium that would be attached in fighting the food and drugs act."

The question presented is whether neutral spirits may be added to Bourbon whisky in varying quantities, colored and flavored, and the resulting mixture be labeled "blended whiskies." To permit the use of the word "whiskies" in the described mixture is to admit that flavor and color can be added to neutral spirits and the resulting mixture be labeled "whisky." The Department is of opinion that the mixtures presented can not legally be labeled either "blended whiskies" or "blended whisky." The use of the plural of the word "whisky" in the first case is evidently improper for the reason that there is only one whisky in the mixture. If neutral spirit, also known as cologne spirit, silent spirit, or alcohol, be diluted with water to a proper proof for consumption and artificially colored and artificially flavored, it does not become a whisky, but a "spurious imitation" thereof, not entirely unlike that defined in section 3244 Revised Statutes. The mixture of such an imitation with a genuine article can not be regarded as a mixture of like substances within the letter and intent of the law.

JAMES WILSON,
Secretary of Agriculture.

Washington, D. C., December 1, 1906.

Hawaii to Make Denatured Alcohol.

HONOLULU, November 27.—The Hawaiian Sugar Planters' Association, which held its twenty-sixth annual meeting during the past week, referred to its board of trustees for action a proposal to establish a central distillery for the islands for the manufacture of denatured alcohol. The estimated possible output is between 3,000,000 and 4,000,000 gallons.

New York Correspondence

NEW YORK, December —EDITOR WINE AND SPIRIT REVIEW: It is a cold day when something new does not crop up, either in the newspapers or in conversation, to harass the trade and to give cause for worry, discussion and uncertainty. Just now, every day is a cold day. Whisky having suddenly put in its appearance with vigor and our [illegible] vigor.

The latest phase of the subject agitating the trade seems to induce the belief that unless whisky is four years old, it is not whisky. The Pure Food Regulations have been so much discussed, it was hard to believe any new theory would or could be injected, but the trade reckoned without its host, and age has now become a prominent element, to be added to the uncertainties of the situation.

Buying of goods is greatly restricted, being confined, as much as possible to actual requirements. But the wholesalers are doing such a rushing business that were it not for the near approach of the time for the operation of the new law there would be probably a tremendous demand for all sorts of wines, spirits and liquors of every description, for business has been, and still is, exceedingly brisk, particularly in the middle West, although in the East it is also quite good.

But what effect the new law is to have upsets everything. Within four weeks of the first of the New Year and still all at sea. On the 6th inst. a commission meets at Louisville to take up the question of liquors. It may be in session over a week and when its decision is arrived at, there will not be much time for houses to prepare to meet the conditions it requires.

In all probability there will be houses, who will object to some of the decisions, in which they will be abetted by Lawyer Hough, whose advice to the trade, that there is nothing in the law interfering with the whisky business or preventing its being conducted, as in the past, has a host of believers. His contention that rules and regulations have not the same force as law, and that the law does not justify the Wiley theory, is strengthened by the admission of Dr. Wiley, that he is using his best judgment, but is no more certain of his position than manufacturers who, he said, "must determine for themselves." This adds to the general feeling of uncertainty.

It is difficult for a mere scribe to advance opinions on matters which far more able and better qualified men are earnestly seeking to define, but it looks as though the Commission were trying to arbitrarily determine the age at which whisky should be put upon the market. They may be right. It is largely a matter of opinion. Dr. Wiley is reported to have said he will object to the offering of whisky "for medicinal purposes" less than four years old, the age established in the Pharmacopeia, and to have called attention to the fact that whisky must be that age before it can be bottled in bond and to have gratuitously added that no one who knows anything of the subject cares to drink whisky younger than four years. He may be right in his theory, but is there anything in the law which authorizes him to insist upon what his private opinion, prejudice or radicalism decides as essential.

He is a chemist and may be no lawyer. Mr. Hough is a lawyer and may be no chemist. If the law is ultimately decided [illegible] in the courts, it may well be that the position taken by the lawyer is sustained. Mr. Hough surely should know the intent of the law, having been identified with its passage through all its ramifications, present during its committee stages and urging his views upon members of both Houses from its inception to its final enactment into law.

Assuming that the Courts will be called upon to define the law, what will the trade do ad interim? Will they be permitted to go on as before until final decision be rendered, or will regulations prevail? This is but one phase of the uncertainty existing, and adds a most serious dilemma to a situation already fraught with vexing problems.

The Commissioner of Internal Revenue, in his annual report, recommends a charge of 20 cents for each stamp issued to rectifiers and wholesale liquor dealers. Also a charge of [illegible] cents per gallon on all brandy withdrawn for fortification purposes. Verily the liquor interest is "up against it." There is always something doing to its detriment.

And certainly the wine industry—with us the term "wine industry" is synonymous with the words "California wine industry"—can well spare the additional burden on its production of sweet wines. The earthquake and consequent destruction of warehouses in San Francisco involved the loss of great quantities of matured and high-grade wines as only years of careful husbanding can hope to replace. The increased prices which have prevailed since April, particularly on the sweet wines, have in no way compensated the producers for the necessarily diminished sales of any of the heavy losses.

With the first tremor of the terrible calamity dissipated and a seeming return to the everyday round of life, many seem to view the matter as ended. With the San Francisco dealers particularly the business interests, the real "up-hill" had begun after the resumption or rather attempted resumption of business. When we read how this concern or that one opened in some new quarters, etc., etc., we naturally gloried in the American pluck and energy, but even at that we had not the slightest comprehension of what an Herculean task it involved and still involves.

Reserve stocks of some wines of the smaller concerns were scarcely available with the hampered shipping facilities, dearth of cooperage and a state of chaos in all matters which even months of assiduous work and effort have not yet overcome.

The California wine interests have made a valiant fight against the overwhelming conditions and it seems hardly just, according to the eternal fitness of things, that such a time should be selected to add such a tax on that industry.

The Internal Revenue Department has issued a circular addressed to the various collectors calling attention to the fact that bottled-in-bond whiskies are being placed on the market sold as containing one quart, which in most instances are found to be short in measure. "The stamp of the Government being made to cover a quantity of spirits in each bottle in excess of the actual contents."

The decision of the Department to put bottle after [illegible] January 1, a "Rectified Liquor Dealer" stamp for use on packages not filled on the premises of a wholesale liquor dealer or for use on any unbroken package bearing the marks, stamps and brands required by law, will work a hardship on many of the smaller concerns, who have had their brands put up upon as the larger houses.

The green bottling season which was usually in evidence at this time ago, seems to be dying out. Possibly would not stand competition of [illegible] wines. [illegible]

The dear ones seemed to think these goodies were bad when [illegible] in the time ago. But the second edition of the [illegible] is like a different story.

It is remarkable how little bottled-in-bond whisky one sees in New York. Of course, in the aggregate, there is a lot of it sold, but it is rarely in evidence.

The Monticello Distilling Company, of Baltimore, through a Mr. Oberfelder, distributor of Monticello Pure Rye, have just completed arrangements with Messrs. Alex D. Shaw & Co., 78 Broad street, this city, whereby Messrs. Shaw will have control of Monticello Pure Rye Whisky, bottled at the distillery.

Messrs. Shaw & Co., whose name is well and favorably known from coast to coast in connection with their various foreign agencies for highest standards of imported wines and spirits, will pursue a course of advertising and promotion of these goods as must needs bring great results. Given a brand of whisky of such preeminence as Monticello Pure Rye, and a house like Messrs. A. D. Shaw & Co. to introduce it to the consumer, there can be but one outcome, success.

NEW YORK.

Mr. Hough and the Pure Food Law.

MR. W. M. HOUGH, the general counsel of the National Wholesale Liquor Dealers' Association of America, has sent to the members of the Association the following letters:

ST. LOUIS, November 8, 1906.

To Members:

GENTLEMEN: In the Pure Food Laws of many of the States there is a provision to the effect that blends shall be labeled so as to show their character and *constituents*, and I write to advise that when you are making shipments to customers in such States, for sale therein, you should put a "paster" as an additional label upon the bottles, on which there shall be printed in type no smaller than brevier heavy gothic caps the following:

"The constituents of this blend are the same as the constituents of all whiskies, whether whether straight or blended; that is, it contains water, ethyl alcohol and harmless coloring and flavoring matters; but it is especially prepared to meet, as nearly as possible, the requirements of the United States Pharmacopeial standard of purity, and contains less fusel oil and tannic acid than bottled in bond whiskies."

ST. LOUIS, November 10, 1906.

To Members:

GENTLEMEN: I desire to call your special attention to regulation number 11, and regulation number 23, in connection with that provision of the Pure Food and Drugs Act which declares an article to be ADULTERATED if any substance is mixed with it so as to reduce its strength.

Regulation number 11 provides that no substance may be mixed with any article which will reduce its quality or strength.

Regulation number 23 provides that packages which are correctly branded as to character of contents, place of manufacture, name of manufacturer or otherwise, *may be* adulterated, and hence not entitled to enter into interstate commerce.

These provisions do not apply to any mixture which is sold under its distinctive name, or which is labeled, branded or tagged as a compound, imitation or blend; but it especially applies to so-called straight whiskies which have had their strength reduced by the addition of water, whether of the class known as "bottled in bond" or the class known as "double-stamped packages." The effect of these provisions is to declare such an article to be adulterated within the meaning of the Pure Food Law and not entitled to enter into interstate commerce, even though the fact of such reduction in strength is stated upon the package.

Food Inspection Decisions.

FILING GUARANTY.

In order that both the Department and the manufacturer may be protected against fraud it is requested that all guaranties of a general character filed with the Secretary of Agriculture in harmony with Regulation 9, Rules and Regulations for the Enforcement of the Food and Drugs Act, June 30, 1906, be acknowledged before a notary or other official authorized to affix a seal. Attention is called to the fact that when a general guaranty has been thus filed every package of articles of food and drugs put up under the guaranty should bear the legend, "Guaranteed under the Food and Drugs Act, June 30, 1906," and also the serial number assigned thereto, if the dealer is to receive the protection contemplated by the guaranty. No other word should go upon this legend or accompany it in any way. Particular attention is called to the fact that nothing should be placed upon the label, or in any printed matter accompanying it, indicating that the guaranty is made by the Department of Agriculture. The appearance of the serial number with the phrase above mentioned upon a label does not exempt it from inspection nor its guarantor from prosecution in case the article in question be found in any way to violate the food and drugs act of June 30, 1906.

Approved:

JAMES WILSON,
Secretary of Agriculture.

WASHINGTON, D. C., *October* 25, 1906.

APPROVAL OF LABELS.

Numerous requests are referred to this Department for the approval of labels to be used in connection with articles of food and drugs under the food and drugs act of June 30, 1906. This act does not authorize the Secretary of Agriculture nor any agent of the Department to approve labels. The Department therefore will not give its approval to any label. Any printed matter upon the label implying that this Department has approved it will be without warrant. It is believed that with the law and the regulations before him the manufacturer will have no difficulty in arranging his label in harmony with the requirements set forth. If there be questions on which there is doubt respecting the general character of labels, decisions under the food and drugs act will be rendered, of a public character and published from time to time, covering such points.

Approved:

JAMES WILSON,
Secretary of Agriculture.

WASHINGTON, D. C., *October* 25, 1906.

RELABELING OF GOODS ON HAND.

The following is a type of numerous communications received concerning the operation of the food law:

"The retail grocers of our city, as well as some of the jobbers, are very much concerned over stocks of canned goods and other similar goods they might have in stock on January 1, 1907, when the new pure-food act goes into effect.

"We are under the impression that where there is nothing deleterious to health contained in such goods so held it is not the Department's intention to interfere in any way, shape, or form with them.

"Where these goods are held by retailers in our own city does this come within the jurisdiction of the National law, or is it only controlled by State laws?

Similar letters have been received relating to drugs, medicines and other articles affected by the operation of the law. A general answer is deemed advisable, which, it is hoped, will cover the cases in question.

Section (*i*) of Regulation 17 provides that—

"The regulation regarding the principal label will not be enforced until October 1, 1907, in the case of labels printed and now on hand, whenever any statement therein contained which

is contrary to the food and drugs act, June 30, 1906, as to character of contents, shall be corrected by a supplemental label, stamp, or paster. All other labels now printed and on hand may be used without change until October 1, 1907."

It is held that under this regulation labels which contain statements relating to the name of manufacturer, the place of manufacture, etc., which are not in harmony with the general meaning of the law may be used if on hand on the 1st of January, 1907, the day on which the regulations become effective. Any statement, however, respecting the character of the contents which is false or misleading should be corrected as indicated. The correction should secure the obliteration of the misstatement either by placing the supplemental label or paster over it or obliterating it in some other way. If the goods contain artificial color or preservative other than ordinary condimental substances (salt, sugar, vinegar, usual spices, spices, and condiments of all kinds), that fact should appear upon the supplemental stamp or paster. If any of the words required to be placed upon drugs and foods in the specific wording of the act do not appear upon the labels, such as alcohol, opium, etc., it is held that the correction must include the enumeration of these substances, as provided for in Regulations 28 and 29.

If goods that are packed and sealed in a carton which contains the bottle or other package also sealed and labeled were not in the hands of the manufacturer after January 1, 1907, but had been already delivered to the jobber or dealer, it will be held sufficient to mark the external carton alone, provided the goods are sold only in the unbroken carton. If the container, however, holds a large number of separate packages, it will be necessary that each of the separate packages to be sold as such shall be labeled with the words required specifically by the act.

It must not be forgotten that Regulation 17, section 111, is for the purpose of avoiding the expense of relabeling articles already packed and branded at the time the regulations went into effect and which necessarily could not have been so packed and branded with any intent to evade the provisions of the law, and it is expected that jobbers and dealers will do everything in their power to bring the packages now on hand into as close harmony with the provisions of the act and the regulations made thereunder as possible.

All articles in the hands of manufacturers, jobbers and dealers on the 1st day of January, 1907, which are sold wholly within the State in which they are found on that date are exempt from the provisions of the act. Thus the use of the supplemental label, stamp, or paster is required only on those articles which on or after the 1st day of January, 1907, enter interstate commerce or are offered for sale in the District of Columbia and the Territories. It is believed that the provisions of Regulation 17, section 111, can be complied with without great annoyance and expense. It will be deemed sufficient if the supplemental pasters and labels are attached at the time the goods are shipped beyond the State line, that is, they need not necessarily be attached to such articles on the 1st day of January, but at any time thereafter when prepared for interstate commerce. Thus the labor of meeting this requirement will be distributed according to the exigencies of actual trade. On and after October 1, 1907, the labels must be originally properly printed, and no further amendment will be considered.

Approved:

W. M. HAYS,
Acting Secretary.

WASHINGTON, D. C., November 6, 1906.

French Brandy Production Increased

(CONSUL GEORGE H. JACKSON, writing from L[illegible], says that the output in the region is almost well advanced and promises to equal in quantity that of last year. He continues:

The long period of the drought, which put a stop to vine-growing in the vines for many days from sending, was remedied to the possible disadvantage of the region, especially in Champagne. Later and three and one-half inch rain fell in many parts of the vine-growing district, which came in time to save the vintage commenced, and as a consequence [illegible] increased the quantity. As to quality, the brandy of this year is expected to be exceptional, as the vines and the fruit are entirely free from the diseases and scourges that [illegible] them.

It will be interesting for Americans to learn something of the large quantities of brandy that have been distilled from the constituents of the vineyards. The time-honored system of exemption granted to American wines and the use of [illegible] has been instrumental in reestablishing the vineyards [illegible]. The official statistics for the year 1904-5 show that in the department of the Charente 18,700,000 gallons of wine were distilled and produced 3,269,711 gallons of alcohol at the [illegible] per cent. This quantity represents 2,288,715 gallons of Cognac [illegible] at 50 per cent. In the department of the Charente-Inferieure the quantity of wine distilled was 21,086,750 and produced 4,825,211 gallons of brandy at 100 per cent, which represents 3,012,075 gallons of brandy at 50 per cent. The total production [illegible] of the Charente for the period above named is 707,730 gallons of Cognac brandy.

From figures recently published by the ministry of agriculture during the last twelve years the total amount of wine produced in the Cognac region amounts to 397,012,065 gallons, which equals 795,024,130 gallons of Cognac brandy at 50 per cent. [illegible] will be understood by those figures that the age is not far distant when the quantities of old brandy in stock will have decreased to such proportions that any recourse to falsification of brandies will not result from the lack of pure brandy in the market, but from a desire to satisfy a certain trade which demands brandy as [illegible] brandy that a certain export [illegible] pure liquor.

PACIFIC WINE AND SPIRIT REVIEW
Issued Monthly

WINE AND BRANDY EXPORTS BY SEA

EXPORTS OF WINE.

From November 1 to December 1, 1906.

	Cases.	Gallons.	Value.
[illegible]		200	$ 200
[illegible]		834	1,240
Central America	1	2,582	2,582
[illegible]		607	305
[illegible]	1,[illegible]	8[illegible]67	10,787
[illegible]	[illegible]	1[illegible]00	721
Mexico	60	1,628	2,627
New York		8[illegible]161	86,513
[illegible]		1,500	550
[illegible]		567	217
[illegible]		1000	161
[illegible]		595	155
[illegible]		20	20
Total	76	$389,863	$115,898

WHISKY.

	Cases	Gallons	Value.
[illegible]			
Central America	121	100	$2,570
[illegible]	873	2,639	11,956
[illegible]	2		12
Mexico	11	269	1,652
[illegible]	1,080	1,599	6,192
[illegible]	6	[illegible]	37
Total	2,092	4,607	$25,719

BRANDY.

	Cases	Gallons	Value.
[illegible]	1		$60
Mexico	2	22	27
[illegible]	37	513	1,361
New York	[illegible]	150	120
Total	38	686	$1,563

BEER.

	Packages Bottled	Packages Bulk	Value.
[illegible]	15	[illegible]	225
Hawaiian Islands	598	718	7,724
[illegible]	14	[illegible]	119
Total	660	718	$8,169

MISCELLANEOUS WINES AND LIQUORS.

Destination.	Packages and Contents.
[illegible]	5 cs Cassis, 1 cs Bitters
Central America	11 cs Bitters, 2 kgs Liquors, 1 bbl Vermouth
	1 cs Mineral Water, 6 cs Ginger Ale
[illegible]	1 bbls Ginger Ale, 2 bbls Aguardiente
	6 cs Grape Juice, 1 cs Mineral Water
Hawaiian Islands	366 cs 1 kg 1 csk Mineral Water
	20 cs Claret, 455 cs 2 bbls Gin, 50 cs Champagne
	30 cs Cocktails, 2 cs 2 bbls 27 gals Alcohol
	176 cs 2 bbls Liquors, 3 cs Cordials
	21 bbls 100 gals Spirits, 156 cs Cognac
	Cherries in Maraschino, 11 cs 6 gals Bitters
	5 cs Blackberry Brandy, 1 cs Amer Picon
	1 cs Vermouth, 2 cs Grenadine, 2 cs Absinthe
	3 cs Grape Juice, 9 bbls Wood Alcohol
[illegible]	9 cs Champagne
Mexico	10 cs Gin, 86 cs Mineral Water, 2 cs Liquors
New York	11 cs Mineral Water
Philippine Islands	15 cs Cherries in Maraschino, 5 cs Alcohol, 50 gals Gin
[illegible]	100 cs Mineral Water
[illegible]	15 cs Cherries in Maraschino
Total	1[illegible] cases 2 kegs 51 bbls 1 csk 183 gals
Value	$18,886

Sierra Madre Vintage Company Expanding.

THE Sierra Madre Vintage Co., at Lamanda, Los Angeles County, had a very successful vintage, the quality promising exceptional excellence and the quantity being all that could be expected by reason of the adverse weather conditions. The extended heated term reduced the output greatly, but still the production of the Company will be sufficient to handle their large and growing trade.

They are one of the fortunate concerns who have a demand for all goods they can produce at first-class prices. As an evidence of their prosperity it may be noted that they recently purchased one thousand acres of vineyard land at Etiwanda, which is below the Cucumonga Valley. They have also purchased sixty acres of vineyard immediately adjoining their main vineyard. These thousand acres will be planted with the best varieties of vines. The Company has taken great interest in the production of dry wines. The writer was shown some claret six years old which had surprisingly good qualities considering the fact that it was produced in such a dry climate. The wine was of the Burgundy type and promises much.

California Wine Association.

NEW YORK.—The recent circular of the California Wine Association announcing the prices on green or new wines, has stirred up a lot of discussion. In some circles it was looked upon as a clever move to presage general decline of prices after January 1, 1907. However, the majority of those interviewed saw in it nothing unusual. Considering 25c for new claret, naked at the winery, with cooperage at cost, which is now nearer 7c per gallon than 5c, and freight to New York, means 40c for goods which cannot be marketed for another 12 to 24 months. Taking into account the cost of caring for the wine in the meantime, and allowance for evaporating, etc., it does not require much figuring to disprove any thought of lower prices on the matured article. The same argument correspondingly applies to sweet wines.

Sol Bear & Co., of Wilmington, N. C., with their usual enterprise, were the first to land their annual callendar on our desk. It is a handsome, life size, bust portrait of a beautiful Southern girl, done in colors, and quite striking in appearance. The quality of the work is excellent. With their usual modesty, the house simply announces in an advertising way that they are the producers of "Scuppernong" and other native wines."

SIEBE BROS. & PLAGEMANN

WHOLESALE

WINE AND LIQUOR MERCHANTS

SOLE PROPRIETORS
O. K. ROSEDALE
RYE & BOURBON

Herbert's
Pure Malt Whiskey
HOFFHEIMER BROTHERS

E. J. Baldwin's
APRICOT
BRANDY
THE FINEST IN THE WORLD

CALIFORNIA'S FINEST BRANDIES

SENATOR
Leland Stanford's
PURE
VINA BRANDY
IT'S PURE—THAT'S SURE
THERE'S NOTHING LIKE IT

BRUNSWICK RYE AND BOURBON
QUALITY UNEXCELLED IN BULK OR CASES
SPECIAL ORDERS SHIPPED DIRECT FROM DISTILLERY

SIEBE BROS. & PLAGEMANN, 419-425 Larkin Street, SAN FRANCISCO, WESTERN DISTRIBUTERS

IMPORTS BY SEA

IMPORTS FROM NOVEMBER 1 TO DECEMBER 1, 1906.

Harris & D

The Inland Brewing and Malting Company of Spokane will erect and equip a three-story bottling house, 100x142 feet and a three-story storage building, 40 to 100 feet, with concrete steel tanks. The storage capacity will be increased to 100,000 barrels a year. The cost of the improvements will be about $250,000.

PERSONAL MENTION AND NOTES

Henry V. D. Johns of the United States Liberty and Hyde ...ency, San ...accompanied by his wife, departed on Saturday ... for a visit to the Exposition, where they will spend the balance ... The company reports very satisfactory business. The sales during the three months of last three months of the year are ... The motivation is to be for the better in this line of ... here on the Coast.

Our old friend, Charles M. Fisher, the hustling manager of the house of Rosenfeld, Fisher & Co., was re-elected Supervisor by a large plurality on Assemblyman from the 23rd District. The race in ran away from the other tickets upon the popularity. We predict that Mr. Fisher's work in the Assembly will be worthy of same and that he will not overlook any possibilities of doing something in the interests of the wine and liquor trade.

James De Fremery & Co., who are the Pacific Coast distributors of Frank Fehr's Extra Export, are meeting with unmistakable success in the distribution of this excellent beer. It has no superior in quality and possesses to added merit of purity and effervescence, which is one that is highly appreciated not only over the bars but in family consumption. By reason of these qualities and the enterprise of the distributors, the Frank Fehr beer is being well established by the people. Messrs. De Fremery & Co. have their headquarters offices at 1305 Adeline street, Oakland.

The Jesse Moore Hunt Company of Louisville and San Francisco, has recently arranged with George Cook & Son, of Jersey City, N.J., to represent the Jesse Moore Whiskey Whisky on the Pacific Coast. The negotiations were conducted through Cook & Co., of No. 1166 Broadway, New York City, the American branch of George Cook & Son, Limited, Mr. A. Dewar Cook, President of Cook & Co., and Mr. Mooney, President of the Jesse Moore Hunt Company. Mr. Mooney, while local interests are in San Francisco was in New York a couple of weeks ago, and made arrangements for a local representative of Moore Whiskey to be stopped West. This line has excellent connections all through the Pacific Coast section and will be able to handle a good account on the West for the coming months.—*Bonfort's*.

Sachs Brothers & Plagemann, at 419 Larkin street, continue to be pushed with orders and they are one more of a few that the volume of business. They are now completing alterations in their cellars which give them a much increased capacity and when completed will be among the most commodious in the city. Their Hungarian & Rye whisky has met with unprecedented reception and is making a record for the popularity. The house had a special engagement to keep up with the demand for these goods. An illustration of the method of their shipping may be found in the fact that they have had eight carloads of Hungarian & Rye loaded. The same house, as the goods in two cars of one kind loaded there, were ... shipping that were put on the old steamboat ... The ... while waiting for the ... of shipping ... it was going to ... As a result of ... increase their facilities as well as to ...

PACIFIC WINE & SPIRIT REVIEW
JOURNAL OF VINICULTURE
M. ... EDITOR
... Nos. 2 ... Street, San Francisco, California.

Yerkes Still Busy.

COMMISSIONER of Internal Revenue Yerkes seems to be determined to do the best he can to handicap or ruin the sweet wine industry of California. For two years past, he has endeavored through his annual reports, to induce Congress to repeal the sweet wine law permitting the free fortification of native sweet wines. It was naturally supposed, after his visit here and his thorough investigation of the situation, in connection with the fact that Congress has passed a compromise law which proved fairly satisfactory to the wine growers as well as to the Government, that Mr. Yerkes would let his scheme rest for a while at least. However, that was a mistaken idea, as in his last annual report he comes out with the same old suggestion for the taxing of brandy used in fortification at 25 cents a gallon. The result of such an act would be for the benefit only of the foreign producers of sweet wines, and would mean the ruination of this branch of the California wine industry, which has in recent years grown to such large proportions.

The wine men of California would be greatly obliged to Mr. Yerkes if he would give them a rest for the time being, while they are struggling to establish themselves. In other words, they have none too much protection, and there is no good reason why this protection should be taken away from them.

Los Angeles to be "Wide Open."

THE Los Angeles Times, one of the most rabid of the long-hair publications in Southern California, in its issue of December 5, has a column editorial trying to explain how the city election went against the long-hairs. It was a very lame effort, and goes to show that there is something wrong with the long-hair combination down there, as they evidently received a very hard setback in their efforts to continue Los Angeles as the craziest city of its size on the continent in its attempted regulation of the liquor traffic. What we don't understand, however, is the last paragraph of the editorial, which says: "We are to have a Royal Arch and corporation Mayor, and a 'wide-open' town. Three months ago The Times pointed out what would happen if there was not a getting-together. The result might have been avoided by recourse to arbitration instead of villification.

We sincerely hope for the prosperity of Los Angeles, that General Otis's idea of a "wide-open town" will be realized. If Los Angeles could be liberally regulated in this respect, its prosperity would be greatly enhanced.

We Were Right.

SEVERAL years ago when Abe Ruef was appointed attorney for the California State Liquor Dealers' Association, the REVIEW briefly expressed an opinion that the Association had selected the wrong man, that Ruef was a "smooth one," and that they would be sorry for having appointed him. This statement aroused the bitter enmity of Ruef, but current events in the graft scandal seem to prove that this paper was very mild in its statements.

In the Matter of Blended Whiskies.

WE are constantly receiving inquiries orally and by mail as to what constitutes "blended whisky," and "rectified whisky," and what course a blender should pursue in order to be protected from mistakes in preparing to do business under the regulations of the Pure Food Law, which will go into effect the 1st of January, 1907. In answer to these queries we can only refer to a document just received from Secretary of Agriculture Wilson, under date of December 1, which appears elsewhere in this issue. It will be seen that the announcement of the Secretary is generally evasive, but he seems to make it plain that "blended whisky" must be blended whisky and not a blend of whisky and spirits, and furthermore that rectified goods must be put in the classification of "spurious imitation" when placed in the market as whisky, a mixture of which with the genuine article cannot be regarded as a mixture of "like substances."

From the tone of the Secretary's announcement, we fear that there are troublous times ahead for those people in the trade who want to proceed rightly but do not know how. It is evident they must feel their way and take their chances.

Hard Lines in Washington.

THE recent decision of the Supreme Court of the State of Washington, which declares that city councils have full authority to revoke saloon licenses and that their action is not subject to review by the courts, is a serious one to the trade. It places in the hands of the board of trustees, or city councils, absolute power. It is often the case that there are unscrupulous men or men who have grudges against liquor dealers, would use this power in an improper way. Under such conditions great hardships can be imposed upon innocent law-abiding and decent men in the trade. No doubt that the liquor men of Washington know that with a State law which gives such power it is up to them to organize and endeavor to have the statute changed to the end that there shall be an appeal from the decisions of the council.

In San Francisco we appear to have the same conditions with reference to our Board of Police Commissioners, and the investigation of graft now going on shows to what base ends this power has been used. In other words, it has been employed as a "holp-up" pure and simple, and there is no doubt that in the State of Washington the same old tune can be played on the same kind of a fiddle. It is the fault of the liquor dealers that it is possible that such legislation can be enacted.

It Was 200 Cars.

IN the last number of the REVIEW the intelligent printer succeeded in "getting in his deadly work." In the item regarding the volume of trade of Chas. Stern & Sons, Inc., of Los Angeles, we wrote that the company had been doing an exceptionally active business since San Francisco was destroyed, that is, that between April 18 and October 21 the Los Angeles establishment of the company on its spur track handled "200 carloads of wine cooperage, etc." The aforesaid intelligent printer carefully changed the sentence to read "200 barrels," all of which is very embarrassing and which makes it necessary for us to apologize to Messrs. Stern & Sons, with promises that, barring the intelligent printer, we will never again make such a "break."

Under the new Riverside charter, liquor selling within the city limits will be prohibited. This point was decided at a meeting last evening of the freeholders who are framing the new municipal constitution.

New Trade-Mark Regulations.

THE commissioner of patents has completed a revision of the trade-mark regulations to conform to the requirements of the Currie trade-mark act, approved by the President May 4, 1906, and which went into force on July 1. This act obviates the necessity for a verbal description of a trade-mark in the application; authorizes the commissioner of patents to establish classes of merchandise for the purpose of trade-mark registration and prescribes new requirements for the registration of trade-marks by foreigners. The most important of these changes is that authorizing the commissioner of patents to establish classes of merchandise. On a single application for registration a trade-mark may be registered at the option of the applicant "for any or all goods upon which the mark has actually been used, comprised in a single class of merchandise, provided that the particular description of goods be stated." The commissioner has prepared a classification for the information of all trade-mark owners, dealers and others.

Carl Lenk.

CARL LENK, president of the Lenk Wine Company, Toledo, Ohio, died at his home in West Toledo on the 23d inst. Mr. Lenk was one of the most prominent of the native wine producers of the country and one of the pioneers of the industry in the Buckeye State. He was born in Winterburg, Batavia, in 1835, and educated there, and came to the United States in 1853, settling in Toledo in the same year. He, with his brothers, founded the Lenk Wine Company in 1867. In 1879, the deceased was elected president of the corporation, an office which he held up to the time of his death. He was also a director of the National Bank of Toledo.

The Same Old Story.

HIPPYEIL Oregon, is going through the hoodoo class [illegible] Three years ago an ordinance which practically [illegible] the saloons closing at all places at midnight, [illegible] the saloon-keepers indicted, tried before juries, convicted, and [illegible] who acted for Sunday closing, are prejudiced to [illegible] the law. The liquor dealers, after being fined several [illegible] have got that "good feeling" and they have sent out a petition [illegible] circular to every business man in the town protesting [illegible] closing saloons earlier, declaring the peace of Sunday [illegible] and will be prosecuted. If this threat succeeds in closing [illegible] all places, it will be interesting to observe how [illegible] the parties responsible for the law will be able to [illegible] have it repealed.

Olivina Winery Not Sold.

LAST summer a paragraph went the rounds of the press [illegible] just how true, but was not published in this journal, [illegible] the effect that Mrs. Arthur Peal Smith was about to dispose [illegible] of the splendid Olivina winery and plant at Cucamonga for a [illegible] pound property in Chicago. There were some suggestions [illegible] this end but it transpired that the town from Chicago was [illegible] what he represented himself to be and the intended [illegible] has been shelved for all. We are glad to be able to announce [illegible] that Olivina is still under the direct management of Mrs. [illegible] Peal Smith. The Olivina wines are meeting with deserved [illegible] and the last vintage has been quite introduced to [illegible] country.

The offers below are good only when accompanied by the coupon

SUNSET MAGAZINE

SPECIAL SUBSCRIPTION OFFERS

Good for the rest of this year ONLY

SUNSET MAGAZINE	$1.00	SUNSET PRICE $2.35
Woman's Home Companion	1.00	
Cosmopolitan	1.00	
Review of Reviews	3.00	
	$6.00	
SUNSET MAGAZINE	$1.00	SUNSET PRICE $4.00
McClure's	1.00	
Delineator	1.00	
World's Work	3.00	
	$6.00	
SUNSET MAGAZINE	$1.00	SUNSET PRICE $3.00
Suburban Life	1.50	
World Today	1.50	
	$4.00	
SUNSET MAGAZINE	$1.00	SUNSET PRICE $1.60
Metropolitan	1.50	
	$2.50	

SUNSET MAGAZINE	$1.00	SUNSET PRICE $3.15
Woman's Home Companion or one of Success, Cosmopolitan, American Review	1.00	
	$2.00	
SUNSET MAGAZINE	$1.00	SUNSET PRICE $4.00
Outing	1.00	
World Today	1.50	
Success	1.50	
	$5.00	
SUNSET MAGAZINE	$1.00	SUNSET PRICE $3.00
Metropolitan	1.50	
World Today	1.50	
Suburban Life	1.50	
	$5.50	
SUNSET MAGAZINE	$2.00	SUNSET PRICE $3.00
Cosmopolitan	1.00	
	$3.00	

CUT HERE

BRANDY PRODUCED

OFFICIAL REPORT

FIRST DISTRICT—Month of October, 1906.

	Tax Gals.
Produced and bonded	117,136.3
Received from distillery, [illegible] District, California	3,892.3
Received from special bonded warehouse, [illegible] District, California	774.0
Transferred from distillery to special bonded warehouse, Eastern Districts	56,138.0
Transferred from special bonded warehouse to special bonded warehouse, Eastern Districts	7,959.5
Exported	10.5
Tax paid	17,778.6
Remaining in bond October 31, 1906	531,832.7

FOURTH DISTRICT—Month of October 1906.

	Tax Gals.
Produced and bonded in this district	6,254.8
Transferred from distillery to special bonded warehouse, First District, California	10,375.5
Transferred from distillery to special bonded warehouse, Eastern District	3,177.9
Transferred from special bonded warehouse to special bonded warehouse, First District, California.	2,003.6
Transferred from special bonded warehouse to special bonded warehouse, Eastern District	8,032.7
Exported	None
Tax paid	10,792.7
Remaining in bond, 1906	210,333.7

SWEET WINES PRODUCED.

FIRST DISTRICT—Month of October 1906.

	Pkgs.	Tax Gals.
Brandy withdrawn from distillery for fortification	7530	1,501,779.0
Brandy withdrawn from special bonded warehouse for fortification	1109	89,647.6
Brandy [illegible] used for fortification	8385	1,576,918.2

	Wine Gals.
Port produced	3,209,168.68
Sherry produced	1,761,682.50
Angelica produced	439,004.30
Muscat produced	750,417.51
Tokay	
Total sweet wine produced in October, 1906	6,160,273.09

FOURTH DISTRICT—Month of October 1906.

	Pkgs.	Tax Gals.
Brandy withdrawn from distillery for fortification	1069	247,614.0
Brandy withdrawn from special bonded warehouse for fortification	23	1883.5
Brandy [illegible] used for fortification	1113	253,029.2

	Wine Gals.
Port produced	496,714.38
Sherry produced	378,648.98
Angelica produced	85,799.25
Muscat produced	93,125.11
Tokay	
Total sweet wine produced in October 1906	1,054,287.72

CARROLL RYE WHISKEY

P. MORVILLE'S A. A. A. OLD BOURBON

LOUIS TAUSSIG & COMPANY

... IMPORTERS AND WHOLESALE LIQUOR MERCHANTS ...

3134-3148 SIXTEENTH STREET

P. O. BOX 516
TELEPHONE SPECIAL 567

SAN FRANCISCO

PERSONAL MENTION AND NOTES

The old Knickerbocker House, Messrs. Roosevelt & Schuyler, of New York, the time-honored and eminent firm of champagne importers, calls attention to the high grade of Ruinart Brut and Ruinart Cuve Imperial Champagnes specially selected and now shipped by Messrs. Ruinart Pere & Fils into the American market. The phenomenal success which these Ruinart champagnes have achieved among the better class of wine consumers in the United States, on the strength of their merit only, is an eloquent endorsement of the superior quality referred to by Messrs. Roosevelt & Schuyler.

Rusconi, Fisher & Co. report business of exceptionally good volume. Like all other houses they naturally supposed that the stocking up of local saloons opened after the fire, would be followed by a falling off in the demand, but this expectation has not been realized by any of the representative houses and further than that, the country trade has maintained a large and steady volume. The house reports that the last trip of its representative through the San Joaquin Valley was a record breaker in the volume of business done. Kennett Club Whisky still continues to grow in popularity.

Messrs. Chapman & Wilberforce are doing a record business. They have met with very gratifying success in placing Old Forester Wisky, bottled by Brown, Forman & Co., of Louisville. This is an agency recently taken over by the house and is sure to be a winner. Forester Whisky is one of the highest class blends on the market and may be placed in the aristocratic list. It has the quality of not only of age of the whisky, but the blend is matured as a blend. A general mellowness and fine flavor are the result. It is a whisky that a connoisseur thoroughly appreciates.

A. P. Hotaling Co., at 1460 Bush street, after a most trying experience are getting settled down to a basis on which they can handle their business properly. They were formerly located at 31 Eddy street, where they had the most spacious quarters of any importing house in the City. Under the changed conditions, while they are hampered as to their space in their store, they are now supplied with a full line of specialties they carried before the catastrophe. They are enabled to handle the revived business by making use of warehouse facilities in addition to their own quarters. Louis Rosatti, head of the house, reports the outlook for future business highly encouraging.

Elsewhere in this issue will be found an announcement of the American Mercantile Co., 628 Montgomery street, this city, stating that they have been appointed agents for Messrs. T. B. Hall & Co., of Liverpool, for the sale of their "Beaver Head" stout and ales. They have a large shipment of this famous brand on the way to San Francisco and will shortly be prepared to fill orders from stock in quarts, pints and splits. In the meanwhile they take and solicit orders for arrival and delivery from ship's side. They cater to the wholesale trade only. The company are importers of fine wines and liquors, champagnes, sardines, French peas, as well as high-class English groceries. Their advertisement will be found on the back cover of this issue.

The Napa & Sonoma Wine Co. [illegible] ready for business. [illegible] to re-establish their business after the fire [illegible] to the needs of their trade [illegible] Their temporary quarters [illegible] wine vaults are now located at [illegible] Mission and Howard, [illegible] of their former establishment. President [illegible] news of [illegible] and the future outlook [illegible] ing. [illegible]

The Swiss-American Bank, the branch of which was [illegible] on Davis street, near Jackson, has removed to the [illegible] Block, Washington and Montgomery streets, sharing quarters with the Postal Telegraph Company. The location is an [illegible] and the removal to this section will undoubtedly result in a further increase in the growing business of this institution. The branch is under the direction of [illegible] Micheletti, who has met with great success in the management of the downtown end of the institution under the most trying conditions. The Swiss-American Bank does a large business with the wine and liquor trade, and is one of the most deservedly popular banks in the city.

The Jesse Moore Hunt Co. report the demand for the famous Jesse Moore whiskies of highly satisfactory volume. Trade hold up to [illegible] and the [illegible] condition point to an active trade. President Mommsen of the company looms up as an expert automobile operator. He recently purchased an [illegible] and notwithstanding he had but little experience in the operation of an auto, he accepted a challenge for a race to San Jose. [illegible] who drove a Cadillac and who was experienced in the handling of these machines. We are proud to say that Mr. Mommsen did not do a thing to the other fellow but beat him handsomely with a margin of ten minutes to spare.

A Whisky Famine Threatened.

Tom Kirkpatrick, manager of A. P. Hotaling & Co., has been enjoying an eight-day [illegible] with an [illegible] which he declares has [illegible] However, he is [illegible] of the [illegible] Mr. Kirkpatrick states that in so far as [illegible] is concerned, the [illegible] of the Coast has [illegible] The [illegible] than in the past, and the consumption is of [illegible] greater volume than ever. A big [illegible] greatly hampers the development of this business [illegible] of the railroads [illegible] centers. For [illegible] that there are [illegible] The [illegible] of the [illegible] that there is no prospect of [illegible] corresponding to the [illegible] of getting [illegible] enough to [illegible] those [illegible] an [illegible] At this [illegible] be a whisky famine, which would [illegible] proportions. [illegible] from such a [illegible] [illegible] in the past.

At the [illegible] of the [illegible] of whisky in this country [illegible] would not be [illegible] 1904 [illegible] 11,802,844 gallons. At the [illegible] due is now more than double that [illegible] only [illegible] will be found in bringing the goods forward [illegible] This would [illegible] a long and [illegible] to the [illegible] and [illegible] a good [illegible]

THEY MAKE THE DESERT FRUITFUL

TO MAKE a desert blossom as a rose is one of man's highest achievements, but to make the desert yield fruitful and luscious grapes and rich wines is the accomplishment of a still greater task. Both of these things have been done by Messrs. Chas. Stern & Sons, Inc., of Los Angeles, this State. This is the pioneer wine house of Southern California, having been established since 1860, and it has proved one of the most enterprising.

A number of years ago Messrs. Stern & Sons, after careful investigation, concluded that the arid lands of the Cucomonga Valley, lying under the Cucumonga range, were exceptionally qualified for the production of fine varieties of grapes. The country had the appearance of a desert, but under the sandy surface was found a deep and rich subsoil, which later proved to be of the very highest quality for vineyard purposes. So rich is this soil that in ordinary years generous cultivation is sufficient to bring to maturity the very finest varieties of grapes.

Feeling thoroughly confident of their judgment, Messrs. Chas. Stern & Son, about six years ago, purchased some 3,000 acres of this rich level land and began operations by sinking a large well, developing an enormous volumne of fine water

Looking Along the North Wall of the Main Building toward the Cooperage, Distillery and Boilers—some four hundred feet.

for irrigating and other purposes. Having an assured water supply, two sections of the vineyard were supplied with sub-irrigation pipes, constructed of cement, 12 inches in diameter. Of these lines there are 20 lineal miles.

With various standpipes throughout this immense stretch of vines, it is easy to thoroughly irrigate the entire 1280 acres. One of the most powerful pumping plants in that section of the State completes this portion of the plant. The exceptional value of water facilities of this kind cannot be over-estimated, as in a season of drouth it will be very easy to nourish the vines and bring them to fruitful vintage. The remainder of the vineyard has been planted and reared without irrigation, and the results are surprisingly satisfactory. Some of the vines are now five years old, and all are in bearing. The quality of the grapes and healthfulness of the vines are factors which must be considered in the valuation of an enterprise of this magnitude. Aside from the fact that the vineyard produces the various varieties of sweet wines and brandies of a high quality, it has been discovered, much to the surprise of the Northern wine-makers, that a good quality of dry wine from the Zinfandel grape can be made in this section of Southern California, and it is understood that dry wine making will eventually become one of the important branches of the business.

Among the Big Cooperage in the Main Building. Looking toward the Press Room.

With the leased vineyards adjoining their own properties, Messrs. Stern & Sons control 4,000 acres of vineyard, all in bearing, and are figuring on securing several hundred acres more. The winery and distillery are situated in about the center of the vast vineyard acreage a short distance from Winedale, a station about an hour and a half ride from Los Angeles.

This plant is one of the most up to date in the country. It was designed by Mr. Alfred Stern, who was graduated as an "M. E." and who has overlooked no point where saving of time

A Corner of the Brandy Shipping Room.

and labor, combining cleanliness and ventilation, could be had. The buildings are massively constructed of concrete, with concrete floors and good drainage, and are made for usefulness without any striving for ornamental effects. Seven acres of land are set aside for the plant proper. The sherry house, with

a capacity of 200,000 gallons of finished wines annually; the engine and boiler house, the distillery and pumping station are separate buildings. At the present time the structures mentioned have a length on the north side of 400 feet, with a width of 102 feet. Mr. Stern does not believe in cellars, in that kind of a climate, and the result is that everything is on the ground floor, which contributes greatly to ease in handling the products. The crushers and stemmers, the press room and pumping stations for handling the must, are so located as to be absolutely perfect as to all the requirements of time saving and cleanliness, and much saving of labor.

Hauling Grapes to the Crusher.

In the coming year a building 60x125 feet, to be built also of concrete, will be added, having a storage capacity of 300,000 gallons. In the year following a duplicate of this building will be constructed. The plant is so planned that these additions of immense buildings can be readily made and they will work

General View of End of the Large Buildings. Superintendent's House in the Background.

into the general plan as to facilities for the easy handling of the grapes, must and wines.

The accompanying engravings will give a fair idea of the scope of the plant. One building, dimly shown in these views, is the house of the superintendent, which is spacious and unusually comfortable, a cottage of concrete, having all the modern comforts of a city home. The postoffice is also located at this place.

The plant of Messrs. Chas. Stern & Sons, Inc., is one of the largest in the United States, both as to its [illegible] and individual storage capacity. With the wonderful soil and climate of that country and the skill and experience that are the results of long years of effort, we believe that it is only a question of time when this vineyard and winery will be famed the world over for the quality of its wines and brandies. The products of the house are among the best known and most popular of any made in the United States, and the brandy is [illegible] impressive as a marked consequence of the [illegible] the vines and the advanced methods employed.

The company during the past year have done an enormous amount of business, and the demand not only holds up but increases. They occupy an exceptional position in the fact that they are entirely independent, having no identification with any combination and being in a position to deal with patrons at all times without any reference to the attitude of their competitors.

From Naber, Alfs and Brune

San Francisco, Cal., Dec. 7, 1906.

We regret that we have to announce to our friends that our place of business was burned out for the second time early on the morning of December 4, but our patrons and [illegible] were by no means [illegible]. Like the Phoenix of [illegible], our business will rise again out of its ashes. [illegible] it will not die. Such is our absolute confidence in the loyalty of our friends and patrons that we shall rise again.

We shall soon be permanently located and will very shortly be in a position to fill your valued orders. We take this opportunity to thank you for your favors in the past and to express the hope that we can count on your continued good will in the future.

Please address all communications to our office, 822 [illegible] street, between Fourth and Fifth streets.

We remain, with best wishes,

Very respectfully,

Naber, Alfs & Brune.

From the American Mercantile Co.

San Francisco, Dec. 10, 1906.

To the Trade:—We herewith beg to announce that we have been appointed agents for Messrs. F. M. Hall & Co., of Liverpool, for the sale of their "Dog's Head" Stout and Ale.

We have large shipments of these goods on the way to San Francisco and are shortly prepared to fill orders [illegible] in quarts, pints and splits. Meanwhile, we beg to solicit orders for arrival and delivery from ship's side.

We shall quote lowest possible prices, [illegible] to the wholesale trade only.

Respectfully yours,

American Mercantile Co.,

605 Montgomery Street.

Italian-American Bank Building

THE new concrete building to be erected for the Italian-American Bank, which does a large business with the wine and liquor trade, on the southeast corner of Montgomery and Sacramento streets, will be entirely of concrete and reinforced concrete, class A, and absolutely earthquake proof. The interior will be ornamented in Italian marble, and will be fitted with [illegible] and the most modern and luxurious furniture throughout the bank premises. The directors have decided on such a building commensurate with the bank and the standing of the officials of the [illegible] character as the [illegible] Trust building in California [illegible]

News of the Northwest

SEATTLE, November 30.—During the middle of November the country lying between Seattle and Tacoma was visited by a heavy flood. The rivers running through the territory became swollen by a sudden melting of the early snows in the mountains and overflowed the banks, completely flooding Renton, Kent, Auburn and other smaller settlements. Everything movable was set afloat and many dwellings were lifted from their foundations.

All railroad traffic was stopped, as the roadbed and bridges were thoroughly demoralized. The waters subsided after several days, and at the lastest reports much progress was being made in the work of reconstruction.

Several of the unincorporated towns lying adjacent to Seattle have been agitating the question of consolidation and ultimate annexation to Seattle. But at present, any such seems impossible, as Georgetown, which lies between Seattle and the other community, refuses to take part in any such scheme of consolidation, and has applied for articles of incorporation as a town of the fourth class.

The saloon men of Georgetown have been criticized as being behind this action in order to escape paying the $1000 license which is necessary in Seattle. They at present pay three hundred dollars. But one of the prominent liquor retailers of Georgetown is quoted as saying: "I will not be in favor of annexation to Seattle until that city is able to give us water and the other advantages that belong to every part of the city. If we keep to ourselves until annexation is practicable, we will avoid the bickering and factional strife that is going on around us."

The Seattle wholesale and retail liquor interests are sharing in the great prosperity that the Northwest is now experiencing. The wholesalers are finding it at present difficult to handle the volume of trade, although they claim that a large volume of business is necessary, as profits are small. It is not thought that this activity is temporary. On the contrary, all confidently believe that it is merely a beginning of an extensive development of the local liquor industries.

The wholesalers confidently expect that the California Wine Association will lower the price of wines at the expiration of the present contracts, which takes place at the end of the year. The Association has recognized the fact that its scale of prices has enabled the wine dealers east of the Rockies to make quite a showing in the local field, despite the prohibitive freight rates.

Mr. John H. Price, the proprietor of the Annheuser Cafe, has filed suit in the Superior Court claiming $10,000 damages from the Chief of Police, the Mayor and the City of Seattle. Mr. Price recently faced a charge in the Police Court which was dismissed. He now seeks damages from the city, alleging that his feelings, reputation and business have been injured by malicious prosecution.

Mr. J. W. Morrison, whose name is familiar to the Pacific Coast trade, has sold his place of business at 610 First avenue, Seattle, to Messrs. Adams & Thaggard. The new owners have lately disposed of interests at Nome, Alaska. Mr. Thaggard was at one time lessee of the Northern Hotel.

The Oriental Cafe, at 1413 Third avenue, Seattle, has been sold by the proprietor, C. J. Warnecke, to A. Tate.

Mr. J. H. Cooper, who has for some time been in business in Oakdale, recently established a new saloon in Gate City.

Kramer & Sylvester, at Pasco, have erected a new building and installed modern fixtures throughout. W. S.

To Control Domestic Wine Market.

MIDDLE West and California wine producers are contesting for control of the domestic wine market of the United States. California would restore her trade with New Orleans in cheap wines, a trade lost by reason of destruction of the surplus wines stored in San Francisco at the time of the fire in April last. The Middle West producers seized the opportunity to benefit their own trade and now seek to keep California out of the New Orleans market, which is the best and largest for cheap wines.

George W. Peltier, one of the stockholders in the California Winery, has thus expressed himself on the subject:

"The only fight of the California producers is to regain the trade in cheap wines with New Orleans. California has always been in competition with the Middle West for the New Orleans trade. New Orleans is the market for cheap grades of wine. The trade California products had established there was destroyed by the San Francisco fire, in which the surplus California wine was lost in the warehouses.

"Now this season's grapes have been vintaged, and the California wine men intend to get back their trade in the cheap vintages with New Orleans.

"There will be a vigorous competition with the Middle West but California will establish her market again. This is the reason: Cheap California wines are made from grapes; the cheap wines of the Middle West are not."—*Sacramento Union*

JOHN SROUFE & CO.

IMPORTERS OF WINES AND LIQUORS

Fine Kentucky Whiskies

659 and 661 Devisadero St.

Corner Grove

Sole Agents for Slater's Premium Bourbon SAN FRANCISCO, CAL.

COAST NEWS OF THE TRAFFIC

The Fort Steele Brewing Co. of Fernie, B. C., is proceeding with the construction of a brewery with a 30,000 barrel yearly capacity.

The Trustees of Boulder Creek, Colo., have adopted an ordinance raising the saloon licenses from $75 to $150 per quarter. The law becomes effective on the second Monday in January, 1907.

At Goldendale, Wash., at a recent city election, the question of saloon licenses or no saloon licenses was voted upon. The contest was a lively one, but the licenses people carried the election by 15 votes.

During the recent storm the roof was blown from the Illinois Pacific Glass Works at Fifteenth and Folsom streets. However, this does not prevent them from supplying the trade with every kind of bottle known to the business.

Modesto, Cal., has a new wholesale and family liquor store. It was opened by Harry Benton, one of the best-known retail dealers of the town, and is the quarters formerly occupied by the Palm Cafe. He will make a specialty of fine whiskies and wines.

The prominent business men of Redding are endeavoring to establish a large brewery in that city. They are negotiating with a firm of Salem brewers on the proposition of building a plant at a cost of $100,000. The scheme promises to be successful.

The town of Corning, in Northern California has voted to abolish saloons. This eliminates all bars of hotels as well. The promoters of this movement claim that it will result in attracting a very desirable class of people, but it will be found that it will kill the town in a business way.

Santa Cruz is to have a new brewery to be erected by a company capitalized at $200,000, with $50,000 paid up. The principle promoter is Max Stentz, formerly of Goldfield, who will put $20,000 cash at once into the enterprise. It is the intention to build a brewery to amply supply the demands for beer in that section and also to erect an ice plant. The site comprises more than two acres of land.

The Bauer-Schweitzer Hop & Malt Company of San Francisco have decided to rebuild their plant which was destroyed in the earthquake and fire. The new plant will be of about double the capacity of the old one. A new plant had just been completed and remained unharmed by the earthquake, but was destroyed by fire the third day of the conflagration. The new one to be erected will cost $300,000.

By reason of the proposition of the Trustees of San Pedro to close the saloons in that enclosed town on Sundays, the retailers have announced that they will raise the price of drinks when the law goes into effect. Beer will be sold at 10 cents instead of 5, and alcoholic drinks, etc., at 15 cents instead of 10. They will furthermore not do any "growler" trade. Under the new ordinance license are reduced from $1000 to $[illegible] per quarter.

The buildings of the new plant of the Standard Brewing Co. and Malting Co. have been completed. The machinery is now being installed and the institution is expected to be ready for operation by February 1, 1907. It will have a capacity of 30,000 barrels a year. The plant is so constructed that it can be easily enlarged whenever business demands it. The Company was organized last August with a capital stock of $[illegible],000, the incorporators being headed by C. S. Plant, formerly with the Oakland Bottling Co.

San Jose Improving.

SAN JOSE is about to pass an ordinance to prevent the drug stores from being drug shops. The ordinance provides that on and after the first of January next no intoxicating liquor of any kind will be allowed to be sold in such places in quantities less than one quart, except upon the presentation of a physician's prescription, and that a record is to be kept of such sales. These records will be open to public inspection. The penalty for violation of the ordinance will be a fine of $100 or thirty days in prison. This proposition is all right and ought to become a law.

Please Observe This Is In San Jose.

SAN JOSE, Saturday, [illegible]. The City Council last night passed an ordinance making it a misdemeanor, punishable by a fine not exceeding $100, or imprisonment not exceeding thirty days, or both fine and imprisonment, for any person [illegible] to purchase liquor in consequence of prescriptions given [illegible].

An ordinance forbidding the [illegible] of all wholesale and retail liquor licenses from the residence portions of the city was given its first reading.

Seems Too Good to be True.

SEATTLE, Saturday, [illegible]. Liquor interests of this city [illegible] option law here [illegible] in the next Legislature. They claim to [illegible] have been secured from all parts of the State, and it is [illegible] against the Anti-Saloon League. Such has been [illegible] a petition will [illegible] at the close of the October [illegible].

LASH'S BITTERS
TONIC LAXATIVE

Berkeley Would Abolish Saloons.

DURING the month the Trustees of Berkeley voted to abolish the saloons in the University town. This action was taken by the Trustees without giving the liquor dealers an opportunity to be heard. In other words, it was snap judgment, taken at the instigation of the preachers. The retailers will ask that the saloon question be submitted to a vote of the West Berkeley people before the anti-saloon clause is put into ordinance form.

The "temperance" people of Berkeley are so fanatical they are not willing to even have a local option clause in the proposed new charter, and they are adopting any means to prevent the other citizens of Berkeley from having an opportunity to say whether or not they desire to have saloons in that portion of the city which is not affected by the mile-limit clause in the statutes. Most certainly the liquor interests which have been represented in Berkeley since the place was a hamlet, should be conceded this privilege—of giving to the people an opportunity to determine their fate.

If the Trustees of the University town fail to recognize the rights of the saloon men in this respect, they ought to be impeached for malfeasance in office.

Misfortune Multiplied.

THE many friends and patrons of the old established house of Naber, Alfs & Brune, will read with regret that this house has again been the victim of fire. On the 3d inst. their place, in connection with many other business houses, was destroyed. It was the firm's good fortune that their books were saved and that they carried a very small floor stock on the premises, their main stocks being held in warehouse. Elsewhere in this issue will be found a circular in which they show the good metal of which they are made. They say, "Like the Phoenix on our sign, our business will rise again out of the ashes, for, like that bird of fable, it will not die." The house will be permanently located at 825 Mission street, between Fourth and Fifth, and they wish to inform their patrons, under date of December 7, they will shortly be in a position to fill their valued orders.

Imposition Upon the Vallejo Trade.

THE TRUSTEES of Vallejo, as a result of the action of the Secretary of the Navy, calling for a reduction of the number of saloons in the Navy Yard city, have decided to adopt an ordinance to meet the desires of the Government's representative. After April 1, next, there will be no more than fifty saloons in Vallejo, the license will be $400 per annum, and the saloons will be closed from 1 until 6 o'clock A. M. The side entrances will be prohibited. This is a reduction of one-half of the number of saloons, and will result in a great hardship to many dealers. The working out of this problem by the City Council will certainly be a great effort. Vallejo, with a population of 1,500 people, has 100 saloons, but this ratio as to population is no greater than is found elsewhere, not only in the interior cities but in San Francisco, but the power of the Secretary of the Navy was such as to intimidate the Vallejo Council and the result is the usurpation of rights of fifty of the established dealers of the place. These are certainly hard lines.

The ordinance also provides that no spirituous or malt liquor or wines can be sold at restaurants between the hours of 1 A. M. and 6 A. M.

POLICE Commissioner Cresswell is trying to get out of the Police Commission, and the liquor dealers devoutly hope that he will succeed. Cresswell is far more concerned in conceiving schemes to make trouble for the liquor trade than he is in the other work of his office. Why the Mayor is holding back his acceptance of Cresswell's resignation is a mystery to the public. It is possible that when the Heney investigation of graft becomes too fierce in the police department, that Cresswell will be relieved, and some one, who will take orders from Ruef and help the administration in every possible way in so far as their protection can be secured through such channels, will be appointed.

Way down at the foot of California street, where there is nothing but building and activity, "Pop" Floyd has opened a bar, restaurant, etc., on the old site, 118. The new place is double the frontage of the old one, which enables him to bring the cafe frontage to the street. The old time booths will be reproduced as a feature and there are other familiar appointments. Back of the bar there is an unusually fine shuffle-board room. Considering the location, the remarkable activity with which this part of the city is being rebuilt and the well known ability of Mr. Floyd as a caterer, there can be no question of the success of the enterprise.

BOB KERN, President *JAMES LARQUIER, Secretary*

The Bob Kern Cafe Co.

346 South Spring Street

PHONES: MAIN 726
HOME 5561

LOS ANGELES, CAL.

California Liquor Dealers' Association

Regular Meetings on the First Thursday of each month

WILLIAM BLACK, Secretary

The Unity

2007 Fillmore St.

San Francisco, Cal.

JOHN BAZZINI — A. C. DRAYEUR

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GOLDENHARDOU & BONDEL, Proprietors

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"Coffee Royal" — *Hot Luncheon*

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FINEST WINES AND LIQUORS a Specialty.

BACK AT THE OLD LOCATION

Ellis and Stockton Streets

San Francisco, Cal.

JAMES RAGGI.

WINES AND LIQUORS.

624 MONTGOMERY ST.

SAN FRANCISCO, CAL.

Willard Bros.

Importers and Manufacturers of **Cigars**

Espina

1718 Devisadero Street — *Telephone West 2894* — San Francisco

E. H. Wedemeyer, who for years was manager for Captain Obermeyer of the Railroad Bar, adjoining the Crocker building, is now located with William Wolf & Co., in looking to the welfare of Old Government whisky, as well as the numerous other leading specialties of the house. We are glad to say that he is meeting with success.

John Knobloch, one of the well known down-town retailers, who was located on Clay street just below Montgomery previous to the fire, will soon be re-established in business. His new location will be on Kearny near California and the place will be thoroughly up to date in every respect. The location is excellent and the place will no doubt be a success.

Bob Kern, who conducted the Bouquet Bar, opposite the Palace Hotel, on Market street, prior to the great fire and made it one of the best known resorts of the kind in San Francisco, and who went to Los Angeles and resumed business, has discovered the error of his ways and has returned to San Francisco, where he belongs, and with J. J. Smiley now conducts the Auditorium at 864 Ellis street. We understand Mr. Kern has several other enterprises in view.

Saloon men generally should make note of the fact that several prominent retailers of Sacramento were disciplined by Uncle Sam for putting syrup in the water used in reducing their whiskies. Inspectors descended upon them and found that they were following this practice, which amounts to rectification, and the result was they paid fines ranging from $100 to $250. It goes without saying they will not try this experiment again.

The down-town section of the City is to have an up to date cigar store. It will be located in the front of the famous Bank Exchange, corner of Montgomery and Washington streets, and will be conducted by Goldstone & Wallace. Mr. Goldstone, at the time of the fire had one of the finest cigar stores in the City, at the corner of Clay and Montgomery streets. He is one of the best known men in the business, and can be depended upon to carry nothing but the very best stock obtainable. The location selected is without question one of the best in the City.

Private Box Curtains Prohibited.

EXCLUSIVELY private boxes in restaurants and saloons where liquor is sold in quantities less than one quart were abolished by an ordinance passed by the Mayor and Common Council. The ordinance goes into effect January 1.

Under the new law all such apartments must be open at the top and there shall be no doors or curtains.

Tom Lindsay, one of the well known old time retailers of the City, who started a saloon on Montgomery street, opposite the Montgomery block, shortly after the fire, has opened another establishment at the southwest corner of Sixth and Market streets. The place is excellently located and is equipped in the most modern style of equipment and convenience.

The Pompeian, at 1918 Fillmore street, conducted by Frank Daunet and Harry McIntire, is one of the successful retail places in the Western Addition. Daunet was for several years at the Grand Southern Hotel, Seventh and Mission, and McIntire was for five years with Tommy Walsh on Market street, and later with the Oriental on Powell. The place is handsomely equipped and is enjoying a highly valuable patronage.

P. W. Wobber, who for years conducted the famous Chronicle Bar, in the old Chronicle building, announces he will resume business in the new Chronicle building on Kearney street in the fore part of January. It goes without saying that he will not only have one of the swellest places in the City, but that he will as heretofore enjoy one of the most gilt-edged trades in town. His old establishment was one of the most successful on the Coast.

Henry Meyer, who conducts the Merchants Cafe at the southeast corner of Clay and Front streets, will be permanently located in a short time at the northwest corner of the same streets. The building, which is of brick, is just being completed and Mr. Meyer advises us that the place when finished will be one of the best equipped in the City. No expense will be spared to make it complete in every respect. Such equipment, with Mr. Meyer's well known penchant for serving the very best of wines and liquors should make a combination that can't be beat. He has one of the very best locations in the City and knows how to do the trick of pleasing the public.

Yellowstone Bar and Grill

OLD STAND

22 Montgomery Street

San Francisco

First-Class Short Order Dining Place

Service and Cuisine [illegible]

It is easy enough to be pleasant
When life flows by like a song,
But the man worth while is the man who will smile
When everything goes dead wrong.
For the test of the heart is trouble,
And it always comes with years;
And the smile that is worth all the praises of earth
Is the smile that shines through tears.

Room for Everybody

TWOMEY & BORREMANS
Proprietors

HOUSE FOUNDED 1853.

BANK EXCHANGE

Back at the same old stand; same old goods; same excellent service. The fire did not get me.

Famous Old Campbeltown SCOTCH WHISKY
Pisco de Italia, Madeira Wine
Sazerac de Forge & Sons' Brandy
DUNCAN NICOL

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Famous and Handy Resort

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IRVING'S APRICOT BRANDY

GOLD MEDALS

ROSENBLATT CO.

1215 FRONT STREET
SACRAMENTO, CAL.

OF INTEREST TO RETAILERS

No Sunday Closing.

IF the liquor dealers of San Francisco are not asleep, or in a comatose condition, by reason of the effects of the graft, they should use their influence upon Mayor Schmitz to induce him to accept the resignation of Police Commissioner Cresswell. This gentleman during his brief term in office has been "busier than a bird dog" in his endeavor to make trouble for the retail liquor trade. His latest move is to endeavor to make San Francisco a Sunday closing town. Think of it! One of the most famous seaports in the world and one of the most cosmopolitan of American cities to be made "tight" on Sunday, simply because Mr. Cresswell, as police commissioner, gets such an idea in his head. If he is not looking for notoriety in this connection, the trade ought to find out what he is looking for. Furthermore the transbay cities, where there is no Sunday law, for self protection should file a strong protest with the Board of Police Commissioners of San Francisco, because if Mr. Cresswell's crazy idea prevails these suburban towns will become overwhelmed with thirsty San Franciscans, who will be put to the trouble of riding across the bay in order to satisfy their wants. In other words, the alleged intended end sought would not be gained and the result would be not only an imposition upon the people of San Francisco, but upon the residents of the suburban cities and towns.

It is outrageous that three men, who represent nothing more than does the ordinary citizen as to wisdom, should be permitted to tell a city of a third of a million people that if they want a drink on Sunday they must go out of town to get it. When it comes to the Sunday closing proposition, the only proper way to settle the question is by a vote of the people, and if Mr. Cresswell is not a pin head, he will recognize that fact and subside.

Messrs. Kilburn and Hayden, who were the proprietors of the famous Ferry Cafe at the foot of Market street before the fire, will shortly resume business at the old stand in a permanent building. It is announced that the equipment of the new place will be even more artistic and elaborate than the one that was destroyed, and which was regarded as one of the most artistic on the Coast.

San Diego also has the thirst for more money from the saloons. The Trustees have passed an ordinance, effective January 1, raising the liquor license from $40 to $75 per month, life of the liquor license to be six months only. The ordinance prohibits screens and no license can be granted unless ten responsible business men residing in the immediate vicinity petition for the granting of the license.

The Lacey, opposite the Palace Hotel, on Market street, which was destroyed by the fire, has been revived under the same name and will open under very promising conditions on the 20th inst. The proprietor is William Shreiber, one of the best known and most popular hotelmen of the City, who was formerly proprietor of the [illegible] Union Square avenue. The place was built for saloon purposes and will be found to be one of the handsomest in the City. It is finished magnificently in every respect, and by reason of its exceptional location and the experience of the owner should meet with great success.

Owners of Yosemite and Press Cafe Want Figures.

E. R. AND B. L. SCHIFF have brought suit against F. L. Dow for an accounting and dissolution of co-partnership. The plaintiffs and defendant owned the Yosemite saloon at 750 Market street and the Press Cafe at 117 Ellis street. Since the fire the plaintiffs say the defendant has made no accounting, and they ask the court to compel him.

Rectified Whisky Has Defender.

LOUISVILLE, Ky., December 10.—Before the National Pure Food Commission today, W. M. Hough of St. Louis, attorney for the National Wholesale Liquor Dealers' Association, which makes about 90 per cent of the rectified whisky in the United States, made an argument to prove that the product now known as rectified, blended, or compounded whisky, is the same product that for generations has been known by the simple term whisky. He appealed to the commission not to deprive the rectifiers of the term and force them to accept a stigmatized term.

A Sensible Decision.

CITY ATTORNEY Burke, of this city, has advised the Police Commission with reference to the inhibition of saloons within 150 feet from any school or church. The Commissioners were proceeding on the supposition that they could not renew the licenses of saloon men whose places were destroyed by the fire, and who were within such a radius. The City Attorney very sensibly concludes that the law does not apply except in new licenses which have been granted since the law became effective.

Brewery in Oakland.

OAKLAND.—With a capital of $300,000, the most complete equipment and buildings and bonds already filed with the United States revenue officers, the largest brewery in the State will be built in Oakland and ready for operation by March 1, 1907. The concern is to be known as the Oakland Brewing and Malting Co. and will be located on Twenty-sixth street, between Linden and Adeline, and will occupy nearly two whole city blocks. The company is composed almost entirely of local capitalists, Carl Plant being president of the concern. When completed the output of lager beer is expected to be 40,000 barrels per month.

DAN GOLDSTONE. J. H. WALLACE.

Goldstone & Wallace

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D. B. Uhte

Wines and Liquors

Frank Doran

Julius Bruns

Doran & Bruns

Choice Things to Drink and Eat

Southeast Corner Steiner and Ellis Sts., San Francisco

Out of the Ashes.

From the location of the I. De Turk Wine Co. are making a greater record than ever. Pres. per C. M. Mann and two of the other assistants in the foreground.

[illegible] Internal Revenue Collector R. B. Wheeler. Messrs. McDonald and [illegible] standing in the doorway.

Oakland Internal Revenue Office to Remain.

THE wine and [illegible] trade are again up against their "friend," Commissioner of Internal Revenue Yerkes. Since the fire there has been no Internal Revenue Office at Oakland, which has done a great deal of business. Mr. Yerkes proposed to abolish it, but Senator Perkins and Congressman Knowland opposed the proposition on the ground that it would work a hardship on not only Oakland but San Francisco trade if the office was moved from that city. The pressure was sufficiently strong to induce Mr. Yerkes to promise to let the office remain indefinitely.

The Italian-Swiss Colony Honored.

THE Italian-Swiss Colony have just won another notable victory in competition for the world's honors. They were exhibitors at the International Exposition at Milan, and have been notified that they were awarded the Grand Diploma of Honor by the Jury of Awards. This is the highest honor that could be given. In a letter to the Italian-Swiss Colony, under date of November 29, 1906, Dr. Ollino, of Rocca d'Arazzo, Italy, says:

"I am pleased to announce to you that the wines of the Italian-Swiss Colony, exhibited at the Internationad Exposition at Milano, were justly appreciated by the Jury of Awards, composed of the most distinguished connoisseurs and wine scientists of Europe, and in consequence, were awarded the Grand Diploma of Honor, which prize, as you are aware, is the highest award that could have been given and is superior to a gold medal.

"Such an award is so much the more appreciated and carries with it a greater honor than at first apparent, for, among the members of the Jury there were some who tried their best to influence the Jury to be very parsimonious in giving out awards to foreign exhibitors, who, as producers of wines, come in competition with the home articles.

"Notwithstanding these unjust and narrow-minded suggestions, the result of which was that the Italian-Swiss Colony wines had to be opened and tried three consecutive times, they were rendered full justice, and, as previously stated, a Grand Diploma of Honor awarded for excellency of quality."

What makes the award especially valuable is the severe test to which the wines were submitted. This is certainly a signal victory for American wines.

Importance of Pure Food Law.

THE action of the California wine men in putting immature wines in the market to compete with the cheap "brick vineyard" product of the East, is a reminder of the importance to us of the pure food bill, just passed and now about to go into effect. Under this bill, and the wine bill, actual vineyardists in the East, making wine of the Eastern grapes, are given a liberal, or even an extreme latitude. They are allowed to stretch their produce with sugar, water, and even glucose and still sell it as pure wine. This gives us close enough competition. But the sophisticated products of the brick vineyards, made of almost anything except grape juice, will be shut out. They may still be made and sold, provided the adulterations are not dangerous, but they must be sold for what they are, and therefore cease to be a competitor for the trade of the man who really wants wine. This law will not help us as much as would a straight requirement that nothing shall be sold as wine which contains anything but pure fermented grape-juice. But that law cannot be passed—the East has too many votes for us. And with the situation as it is, there seems to be nothing to do but to get cheap wines on the cheap market as cheaply as possible, and trust to the high-grade wines to preserve our reputation for quality. Of course, even the cheap wines will be pure, something that can be said of none of the cheap wines with which they come in competition.—*Fresno Republican.*

The E. A. Kober Company to conduct a wholesale and retail liquor business in Alameda, has filed articles of incorporation. The capital stock is $25,000, of which $30 has been subscribed, $10 by each of the following incorporators. E. A. Kober, B. Richards and Annie Koker, all residents of Alameda.

Selection and Preparation of Vine Cuttings.

By Frederic T. Bioletti

(Concluded.)

All canes and all parts of the cane, however, are not equally suitable for cuttings. Very small, thin canes are apt to be ill nourished and immature, as are also the tips of larger canes. Many cuttings made from such material are apt to fail or give weak vines. Very large, overgrown cuttings are also to be avoided. Many growers avoid using the two or three buds nearest the base of the cane on the ground that such buds are not fruit buds, but the same reasoning may be applied to this case as to that of water sprouts. A medium-sized cutting between three-eighths and five-eighths inches in diameter is most likely to give good results.

Form and Length of Cutting. It was formerly considered good practice to leave a piece of old wood attached to the base of the cutting on the ground that such cuttings always grew. This practice is now very generally abandoned, as it often gives rise to weak and diseased vines. The piece of old wood always decays finally, and the decay may spread into the trunk and roots of the vine. A good cutting should consist exclusively of one-year-old wood; that is, the wood which has grown during the current season.

The form and length of the cuttings will depend on the use that is to be made of them. If they are to be used as scions for grafting they may be cut up in any way and of any length that is found convenient for handling and keeping them in good condition. If they are to be used for rooting, either in the nursery or the vineyard, it is most convenient to cut them up into the exact lengths which are to be planted.

The length will depend altogether on the soil and climate where they are to be planted. They should be of such a length that when planted the base of the cutting will be at the level where the conditions are most favorable to root formation. If the base is too deep, it will be too wet and too cold to develop roots. Roots will start higher up and the bottom part will be wasted, or worse still, may decay and injure the vine. If the base is too near the surface the whole cutting may dry out and die before its roots have developed sufficiently to supply it with water.

In the moister soils of the cooler districts a cutting 10 inches long is sufficient for direct planting in the vineyard. In the drier and warmer interior a 14- to 16-inch cutting is better, while in the driest soils of the warmest districts it is often necessary to have a cutting 18 to 20 inches long. For planting in the nursery a 12- or 14-inch cutting is about the most convenient. If the soil of the nursery is wet and cold, more of the cutting should be left above ground; if, on the contrary, the soil tends to be hot and dry the cutting must be planted deeper and even covered up completely.

It is not necessary, or possible, to make every cutting of exactly the same length, because they should all terminate at each end at a node. A vine cane consists of nodes where the buds are and internodes between the buds. The pith is interrupted at each node by a woody partition which extends through the cane at each bud. In making a cutting, therefore, we should cut exactly through a bud both at the top and at the bottom. This will leave the woody partitions which will prevent decay at the bottom and drying out at the top.

Conservation of Cuttings. In some cases vine cuttings may be planted with success as soon as they are made. This can be done only in light, well-drained soils where there is no danger of the ground becoming water-logged and remaining in this condition for some time. Except in such cases it is better to defer the planting of the cuttings until most of the winter rains are over and the soil commences to warm up in the spring.

To preserve the cuttings in good condition until this time they must be kept from drying out or being injured by too much moisture. If they are buried in sand or loose soil in such a way that at least the butts are in contact with the soil they will keep well until April. The sand should be comparatively dry, but well sifted in to the centers of the bundles of cuttings. These bundles should be small and, if they are to be under in the sand for more than two months they should be loosely tied, or better still, not tied at all, but stacked loosely in thin layers. Unless the sand is in contact with the cuttings nearly everywhere, some will dry out and die if the sand is dry, or they will mold and decay if the sand is moist.

A good place to bury the cuttings is a shed or cellar or on the north side of a building. If such a place is unobtainable they may be put in a hole at least as deep as the cuttings and covered up well with soil. Upon this soil should be placed a thick bed of straw, or other material, to prevent the soil drying or becoming too warm. This last precaution is particularly necessary if the planting is to be delayed until late spring, for otherwise the buds and roots may start. Cuttings which have started slightly before being planted will often grow, but they do not make the best growth.

Above all, the cuttings must be protected from too much moisture. A cutting injured by being kept too wet is useless, while one kept a little too dry will give good plants if soaked in water for a day or two before being planted.

Definition of Good Vine Cuttings.

They should be:—

1. Taken from a healthy vine which has borne good crops regularly.
2. Of medium size, one-third to two-thirds inch in diameter.
3. Made from bearing wood (?).
4. Well ripened, as shown by firmness of wood, light colored pith and well-formed buds.
5. Healthy, as shown by clear, uniform color.
6. Medium jointed (length of joint varying according to variety).
7. Moist. It should be possible to squeeze out a little sap from a newly made cut.
8. Uninjured by too much moisture. The pith should not have turned black or the bark have become loose.
9. Of the length most suited to the place where they are to be planted.
10. Cut through a bud both at top and bottom.

The Right Tone.

THE reproduction of a circular letter sent out by a Missouri wine dealer, which appears in another column, shows a condition of affairs which is probably not yet fully understood by most of the growers. The greater part of the vin ordinaire of California wines since the fire, the New Orleans trade, has been lost to the State and the Eastern growers are now preparing to enter the New York market which has heretofore been a California stronghold. The grower who has sold... [illegible] ...posal of the "wild" grape, Sell Vinifera ... [illegible] ... at prices which ... [illegible] ... trade now lies in the ... [illegible] ... find a market in ... [illegible] ... competition. High prices for grapes is something that ... [illegible] ... when the market ... [illegible] ... [illegible] ... tion to ... [illegible] ... of any of the State's principal industries.

Alcohol Denaturing Prizes.

VICE CONSUL GENERAL PAUL H. CRAM, of Marseille, furnishes the conditions of the competition instituted by the French Government, with the object of discovering a denaturing agent for alcohol, and a system for the utilization of alcohol as an illuminant. The following is a translation of the official promulgation:

Articles 2 and 3 of the law of November 29, 1905, institute two prizes: One of 20,000 francs ($3,860) in favor of the person who shall discover an agent for denaturing alcohol more advantageous than the denaturing agent actually known, and offering to the treasury every guaranty against fraud; another of 50,000 francs ($9,650) in favor of the person who shall discover a system permitting of the utilization of alcohol for illumination, under the same conditions as petroleum. The commission of analytical methods has drawn up the following conditions to which competitors must conform:

DENATURATION.

(1.) The denaturant must offer an odor and taste which render it repulsive to the mouth; for this reason are eliminated the must of wine or of dates, the essence of thyme, rosemary, spikenard, rose-bay infusion, etc.

(2.) It must not present an odor too pronounced or so repulsive as to interfere with the domestic and industrial uses of the denatured alcohol, thus excluding the employment of acetylene, of assafœtida, of garlic essence, etc.

(3.) It must not be constituted by a soluble substance which, by leaving a deposit on the wicks or in the mountings of the lamps, would hinder the combustion of the denatured alcohol—as, for instance, marine salt, sulphate of soda, alum, chlorohydrate of ammonia, ferrocyanide, acid picric, infusions of wine dregs and residues, tobacco juice, tincture of aloes, etc.

(4.) It may not be constituted otherwise than by a substance perceptible more or less volatile than alcohol, which, apart from other drawbacks, would allow of its elimination by fractional distillation. Among the substances excluded from this motive are to be noted, in the first category, ether, sulphuret of carbon, the light essences of petrol or of pit coal, and in the second category, essence of turpentine, cresyl, carbolic acid, petroleum, coal tars, tars of boghead and of birch trees, camphor, naphtaline, etc.

(5.) It must not contain any substance capable of attacking the metallic parts of lamps or motors, such as ammonia, nitrobenzine, chlorine phenoles, sulphuric acid, sulphuret of carbon, etc.

(6.) It must not be toxic, such as bichloride of mercury, cyanide of methyl, arsenate of soda, aniline, nor must it contain any poisonous substances, such as the extracts of henbane, aconite, or of digitalis, etc.

(7.) It must be sufficiently economical not to hinder the domestic and industrial uses of the denatured alcohol.

(8.) It must not exist normally in the alcohols of commerce.

(9.) It must permit of the easy and certain detection of its presence in denatured alcohol.

(10.) Finally, it must, according to the terms of the law itself, be more profitable than the present denaturant, and offer to the Treasury every guarantee against fraud.

Utilization of Alcohol for Illumination.

Full latitude is left to inventors, provided that, in conformity with the law, the system presented permits of the utilization of alcohol under the same conditions as petroleum. Inventors should address their propositions, systems or devices, "accompanied by a written description, to Monsieur le Chef du Service des Laboratoires du Ministère des Finances, 11 Rue de la Douane, Paris."

New Pure Food Law Will Lead to More Advertising.

THE national food law is bound to create advertising, because it compels different terms—honest names on all food packages, and these names must be advertised. The consumer must be made acquainted with them—Brazilian coffee, Mexican coffee, evaporated milk, cottonseed oil—all apparently new creations that must be advertised. With few exceptions the present Java and Mocha coffee must go; the present maraschino cherry must go; the present olive oil must go; the present maple syrup must go; the present evaporated cream must go; the present condiments and spices, jellies and sauces, jams and preserves must go, and the true products take their places. All these things must be sold under their true names. All manner of new products must be introduced to the customer. New prices must be explained, new labels must be advertised. The public must be made acquainted with new brands, and the manufacturer must make the introduction and create most valuable patronage by publicity.—*Profitable Advertising.*

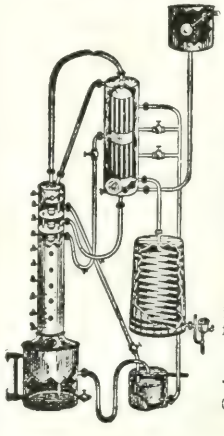
Use of Wholesale Liquor Dealers' Stamp.

THE abnormal increase in the use of wholesale liquor dealers' stamps has caused the Internal Revenue Office to make careful inquiry as to the cause of such increase, with the result that it is found that stamps of this class, which were intended for use on packages filled on the premises of wholesale liquor dealers, are in many instances being used, apparently, for no other purpose than to substitute such stamps for other stamps affixed to original packages of distillers, rectifiers and wholesale liquor dealers.

Collectors are therefore directed on and after January 1, 1907, to decline to issue a wholesale liquor dealers' stamp for use on any package not filled on the premises of a wholesale liquor dealer, or for use on any unbroken package bearing the marks, stamps and brands required by law.

The Pacific Wine and Spirit Review, a very excellent trade journal, has entered upon its 27th year. The Review enjoys and merits a very large patronage.—*St. Helena Star.*

Pacific Copper Works



565-573 MISSION STREET
SAN FRANCISCO

L. Wagner & Sons

This sketch represents our LATEST IMPROVED CONTINUOUS BRANDY STILL. It has the advantage over all others through its simplicity, saving of heat, fuel, water and labor. We also manufacture Pasteurizers and Wine Filters, and all kinds of Copper and Brass Work for Wineries and Distilleries, of the highest standard; also all work for Breweries.

WAGNER'S NEW SPECIALTY WINE FILTER is in great demand. Notwithstanding the fire, we will be able to fill all orders for Filters and general copper work.

Further Information given upon Application

Gold and Silver Medals awarded at Mechanics' Fair and Midwinter Exposition.

Classified Advertisements

Position Wanted

Fine Business Chance.

Platform Scales and Liquor Pumps for Sale.

Salesman Wants Position.

Wine Prices Not Cut.

LOS ANGELES, Nov. 21.—Denying a statement from New York to the effect that California wine dealers intend to engage in a price-cutting war with Eastern dealers, C. Barbier of the Italian Vineyard Co. yesterday said: "There is no price war in prospect on this coast, so far as I am aware of the producers of wines in California. The circular letter issued by the California Wine Association to Eastern dealers plainly states that the new prices quoted are for unmatched new wines. The destruction of many million gallons of unsalted wine in San Francisco, the property of the association, has added materially to the value of wine in other cellars. When the present wines have sold there is clearly the prospect of a rise in prices."

From Enterprise Brewing Company.

To The Trade: We wish to inform you of our manufacturing of a concentrated "Malt Tonic," guaranteed to be the finest in flavor, and made only from best Chevalier Barley and Saaze Hops, containing less than 2 per cent alcohol, thereby making it a temperance drink, highly recommended for all physicians.

We are at present supplying many hospitals locally, which shows the merit of our production to be superior to any others, after many critical analyses and tests.

We can give best references and will be pleased to quote you prices on request.

Put up only in cases of eight dozen each. A genuine blood builder, nerve tonic and appetizer. "PROSPERITY MALT TONIC" manufactured only by ENTERPRISE BREWING CO.

Charles Meinecke & Co.

314 SACRAMENTO ST., SAN FRANCISCO, CAL.

Sole Agents Pacific Coast for

"DUFF GORDON SHERRY"

FROM DUFF GORDON & CO., PORT ST. MARY'S, SPAIN

"SWAN GIN"

FROM J. J. MEDER & ZOON, SCHIEDAM, HOLLAND

"BOORD'S" OLD TOM AND DRY GINS

FROM BOORD & SON, LONDON, ENGLAND

"WHITE HORSE CELLAR" SCOTCH WHISKEY

FROM MACKIE & CO., ISLAY, SCOTLAND

Vineyard and Cellar

William [illegible] of Forestville [illegible] reports that he [illegible] of wine. At the Forestville [illegible] of grapes and on the home [illegible]

The amount of grapes handled at the various wineries this [illegible] somewhat less year. The vintage was fully up to the [illegible] of wine men at the beginning of grape picking, but did not realize the promise of last spring when the [illegible] seemed in a fair way of realization.—Livermore Herald.

J. W. Bacon, the Napa City representative of the California Winery, has just closed a very successful season, shipping in all sixty carloads, or something over 1,200 tons of wine and other varieties of grapes from Sutter County to his institution. The business will be continued under contract for four years.

The last vintage of South Australia yielded 2,655,947 gallons, as compared with 2,045,478 gallons in the previous year, states a Reuter telegram. The wine stocked at the end of June amounted to 5,800,298 gallons.

The season for wine grape growers just closed has been the best in the history of San Joaquin County. The total yield has been greater, though the average of individual growers has been below last year, and the prices have been good all season. In fact, they were stronger at the close than at the beginning of the season. Growers have realized an average of $20 per ton, which means better than $100 per acre.

Leopold Justi of Glen Ellen, who was in Santa Rosa recently, stated that his sales of resistant stock imported from France and bench grafted to choice white and black wine grapes, will exceed 600,000 for the season. The distribution is in Napa and Sonoma Counties. There is only a limited demand for table grapes on resistant roots.—Santa Rosa Republican.

On the seventeen and one-half acre vineyard of Thompson & Wescom, near Lodi, the owners this season picked from the young vines 2,329 crates besides sending two and one-half tons of culls to the winery. The vines were planted from cuttings in 1903. Two and one-half acres are Emperors, from which very few grapes were picked. This vineyard was recently sold by McSherry, Brown & Co. and the first year's crop paid over 35 per cent of the purchase price.

W. L. Bornhorst informed a Calistogian reporter that he has refused twenty-four cents per gallon for this year's vintage delivered at the depot. He would have accepted, however, if the buyer would have gauged the wine here instead of in San Francisco. The shrinkage is too much at the hands of tricky gaugers. It is reported that some other wine men have sold their output for twenty-five cents delivered at the Calistoga depot.—Calistogian.

Lachmann & Jacobi at their winery in East Petaluma will bore a well twenty-six inches in diameter at the top and gradually decrease until it will be six inches at the bottom. It will be 1,000 feet deep and have a capacity of 50,000 gallons an hour. The well will be operated by a steam pump.

The old dismantled steamer, City of Stockton, was sold by the California Navigation and Improvement Company to the California Wine Association, Louis Wetmore, the local agent of the latter company, making the deal. The steamer is to be used by the new owners as a boarding and rooming house for its employes while they are engaged in building wharfs, storage tanks and a winery at Point Richmond. The cellars to be built there have a capacity of 10,000,000 gallons.

Manager Collins of the new Lachmann & Jacobi winery in East Petaluma has just completed the plans for a reinforced concrete and cement building which will be put up in the northwestern space of the company's property, back of the sherry house. The building will be used as a store room and the dimensions will be 168x120 feet. Contractor Schlumegger has ordered $1,000 worth of machinery for the mixing of concrete and there will be no delay in constructing this immense building. A force of men started in on the grading Friday.

D. C. McNally accepted an invitation from Geo. West & Co. to visit the Lathrop vineyard district last Sunday. He found a large party of viticulturists and people interested in the district as owners or prospective purchasers. There was a special train in waiting and the visitors were taken in charge by Louis Wetmore, a former Livermore boy who is superintendent for West & Co. The Lathrop district is a new one having been planted less than a year but it makes a fine showing, fully 90 per cent of the young vines having survived the season and all show a marvelous growth. The district is a large one and in a few years will be a large factor in the wine trade of California. Mr. McNally returned home well pleased with his trip.—Livermore Herald.

According to the Secretary of the Chamber of Commerce, the pronounced success of Thomas J. Drais in planting sixty acres of Tokay grapes on the reddish clay land at Farmington will result in the planting of over 500 acres of vines within five miles of Farmington this winter. Secretary Eddy was in the Farmington section again yesterday and visited a number of the farms, in company with Messrs. A. S. Drais and T. J. Drais, and from the information which he gathered, the following landholders will put out vines this winter unless unfavorable weather conditions interfere with their plans: Thomas J. Drais, 95 acres; J. Foley, 90 acres; J. H. Hough, 60 acres; Young Bros., 60 acres; R. B. Teefy and J. R. Koch, 40 acres; Holman Bros., 40 acres; Mrs. R. C. Miller, 30 acres; C. M. Drais, 28 acres; Ed. Alders, 27 acres; T. J. Brooks, 15 acres; Ezra Groves, 15 acres; Grant Campbell, 10 acres.

The Placer County Winery Co.'s plant, located in Roseville, has closed the season's run, having crushed in the neighborhood of 2,000 tons of grapes, from which has been made about 180,000 gallons of wine. The crop of grapes this year was a very good one and the winery has had a successful season. In September electricity was installed to operate the machinery and light up the building, many improvements were added, such as elevators and carriers to remove the pumice from the tanks to the press as well as considerable cooperage.

Up to Monday evening of the present week 10,463,520 pounds of grapes had passed through the crushers at the Lemoore winery, which is equivalent to over 5,000 tons. This is indeed a good showing, as in years past the largest number of tons crushed in any one year was less than 6,000 tons for the whole season. Second-crop grapes are now coming in quite lively at the winery and are testing well. A few days since four carloads of wine of the vintage of 1906 were shipped to San Francisco.—Lemoore Leader, November 3.

Professors Lecture on Grape Pruning.

YUBA CITY, December 3.—Professors E. T. Bioletti and Alfred Tourtelot, of the University of California, delivered a very interesting and instructive lecture at the Court House Saturday, before a large audience of viticulturists. The subject for discussion was "Grape Pruning." The lecture was held under the auspices of the County Board of Horticultural Commissioners, and the greater portion of the county's grape growers were present. The lectures of both professors were delivered in the form of an informal conversation, and, with the aid of several vines which had been brought in for the purpose, they demonstrated their points. At the conclusion the meeting adjourned to the vineyard of H. P. Stabler, and in this and neighboring vineyards a practical demonstration of pruning methods was given.

Irrigation of Wine Grapes.

A. A. TRUEBLOOD, who, with H. A. Weatherwax, is the owner of the largest wine grape vineyard in Butte County, and who is one of the owners of a large grinding establishment in Sacramento, was up from his home in the capital city early in the week looking after his business interests. Mr. Trueblood says the wineries have removed the inhibition against irrigation that they formerly incorporated in their contracts and now advise all growers of wine grapes to irrigate their vines. Formerly the wine manufacturer imagined that if the grower irrigated his vines the buyer of the grapes would be getting a good deal of water which he would have to pay for at the regular rate per ton paid for the fruit. And generally a dealer in wines or other liquors prefers to pump the water he is going to use out of a well. It is less expensive. But the wineries have learned that by irrigation the berry of the grape is made more perfect and that the fruit lacks some of the desirable qualities if it is not irrigated. The percentage of sugar in the irrigated grapes is fully as large as that in those which do not have the benefit of the water.—*Healdsburg Tribune.*

The grape growers in the vicinity of Ukiah have decided to take measures to protect the vineyards of that county from any diseases that might be reported. A large committee of grape growers have requested the Board of Supervisors to appoint a Horticultural Commission, and pass an ordinance that will compel the disinfection of imported cuttings. This is a wise move, as there cannot be too much precaution when it comes to protecting the vines.

Sbarboro Gets Gold Medal.

ANDREA SBARBORO, well known in this City, president of the Italian American Bank in the metropolis and secretary of the Swiss-Italian Colony in this County, has been awarded a gold medal by the Milano Exposition for meritorious service rendered the country of his adoption. The medal was offered by the Government to natives of Italy living in foreign lands, who by industry, activity or genius have rendered conspicuous services to the country in which they dwell and thus honored the country of their birth. Mr. Sbarboro is the only Italian-born American citizen to whom the gold medal was awarded. As a poor boy he came to San Francisco and began working at $20 a month. By his industry he amassed a fortune and has organized various enterprises and carried them to great success. He is prominent in the California Promotion Committee and the Manufacturers and Producers' Association. Sonoma County is proud to have one of her citizens honored and is proud of Mr. Sbarboro.

Olive Crop in Spain.

Having been requested to forecast the quantity and quality of the coming olive crop in Spain, Consul [illegible] of Barcelona, under date of October 22, reports that according to the best information he can secure on the subject, the crop will be considerably below the average, which prevails for that article, and the prices will be much higher than in the years of abundance.

As to quality, the present indications are good, the fruit is generally in a healthy state, and unless it should rain badly the crop though relatively small will be of excellent quality. In connection with the subject it will be interesting to know that the exportation of Spanish olives amounted to 5,844 tons in 1895, to [illegible] 1,215 tons in 1901 and 7,202 tons in 1902.

In an report received at the Barcelona consulate on the prospect of the coming crop the following detailed forecasts are made: In Andalusia one-third of the usual crop of good quality; Aragon, one-fourth of the usual crop and of inferior quality; Leon, half crop and of good quality; Murcia, one-third of the usual crop and of good quality; Toledo, one-fifth of the usual crop of good quality; Tarragona, one-half crop and of inferior quality; Valencia, one-third of the usual crop and of average quality. From this forecast it would appear that only about one-third of the usual marketable crop is to be counted upon. The accounts of the harvest, however, indicate a two-thirds crop.

[illegible]

Consul L. A. Bromley supplies some information from a Spanish newspaper concerning the olive crop and olive oil, in the following letter from Seville:

The crop of berries in Spain last year, although very good for the trees, was perhaps not the harvesting of the olive crop. In spite of the attraction of our oil market, this [illegible] subject has followed the course of all the crops of which I am writing about. Options from outside customers are each day smaller, as, until the new oils come in, they order only what they strictly require. The same applies to all the other ports of Andalusia, with respect to the oil market for consumption.

But the fact is that day by day it is becoming more difficult to purchase, and prices are continually being raised, $2.50 the arroba [Spanish arroba = 25.36 pounds] on most the monastery representatives in the market. Although the harvest is very close at hand, the supply may be sufficiently great to [illegible] of the pressing daily requirements to obtain prices [illegible] unknown. The only revival [illegible] generality of good crops about oil in Italy and Austria. Advices from Andalusia to-day cannot [illegible] for which reason it would be premature to give an opinion of a positive character.

The total [illegible] during the last ten days of September amounted to about 20,000 arrobas, and the [illegible] to the very about 10,000. The prices which were about $2.00 to $2.25 at the beginning of the last period of the month closed at $2.50 and [illegible] per arroba, with a tendency to [illegible] still higher.

No Tax on Burned Brandy.

I [illegible]

New York Wine Market.

THERE does seem no change in the abnormal condition in the California wine trade. Native wines continue to be scarce and command in California prices nearly as high as those prevailing at the Eastern markets.

Whether this disparity will continue is a matter of speculation, but especially it is difficult to see how a few weeks are going to bring many of the matured wines to the markets, as some in the trade seem to predict, since it is avowedly recognized that they are scarce and wanted in the country, and if the demand in California for natural wines continues, it can hardly be expected that prices in the East will remain stationary.

The younger wines, offered at comparatively low figures, cannot be used for nearly a year, unless they go into the hands of manipulators, a kind of consumption which should rather be discouraged than encouraged.—*Bonfort's*, Nov. 10.

L. Vaggi Co., the new importing house, the origination of which was noted in these columns some months ago, have opened up for business at 615 and 617 Front street. They are wholesale dealers and importers of wines and liquors, groceries and cigars and make a specialty of European goods. The Company carry some very valuable agencies and have every reason to look for a successful career.

New Incorporations.

SAN FRANCISCO.—Coliseum Bar Co.; capital stock $15,000, shares $10 each, subscribed $100, by H. R. Smith, one share; S. J. Smith, four; G. H. Brown, five shares.

Migliavacca Wine Co.; capital stock $100,000, shares $100 each, subscribed in full, by G. Migliavacca, 992 shares; M. Migliavacca, 5; H. S. and A. Migliavacca, 1 share each; place of business, Napa, Cal.

Martinez.—Calwa Products Co.; capital stock $1,000,000, shares $100 each, subscribed $1,000, by P. T. Morgan of Mountain View, L. W. Hellman and W. Hanson of San Francisco; place of business, Winehaven.

The Italian Swiss Colony Co. are placing on the market half-pints of Tipo Chianti wine, both red and white. The innovation is meeting with great success and the demand is rapidly growing. This idea of enabling the wine consumers to purchase the better qualities of our wines in small packages is the right one and should be followed up energetically. There is a large proportion of the public who would take a half-pint with their meal, who would not care to buy a pint, for the reason they would not consume it all, and would consider they were wasting money on the investment. The Chianti wine that the Colony is giving to the public has qualities that are a great credit to the wine industry of California.

AGENTS AND DISTRIBUTERS For the Following Case Goods:

Aquavit—Jorgen B. Lysholm, Throndhjem, Norway, Mfr.
Swedish Militar Punch—Axel Bagge & Co., Goteborg, Sweden, Mfrs.
Swedish Rent Branvin—O. P. Anderson & Son, Goteborg, Mfrs.
Pomerans Branvin—O. P. Anderson & Son, Goteborg, Mfrs.
John Ramsay Scotch—Port Ellen, Islay, Scotland, Mfr.
Anderson S. M. Whiskey—Bottled in bond, strictly pure.
Pepsin Bitters—Ernst L. Arp, Kiel, Germany, Mfr.
Damiana Bitters—Sole Proprietors and Mfrs.
Kornschnapps—E. Magerfleisch, Mfr., Wismar, Germany.

NABER, ALFS & BRUNE 825 MISSION STREET SAN FRANCISCO

RESISTANT VINEYARDS.

BY FREDERICK T. BIOLETTI

CUTTING GRAFTS. CHOICE OF CUTTINGS.—To obtain the best results both in the percentage and quality of the grafted vines produced by the nursery and in the profit of the vineyard where they are planted, great care is necessary in the selection of cuttings for both scions and stocks.

For scions, cuttings should be taken only from healthy vines which are known to have produced good crops. Cuttings from vines weakened by phylloxera, mildew, or other diseases are apt to be weak, soft, badly nourished, and imperfectly matured. Such cuttings will not give a high percentage of No. 1 grafts, nor make a profitable vineyard. Cuttings showing signs of serious attacks of oidium, the hoppers or other fungi and insects should be rejected. The cuttings used should be of medium size, firm, with small, light-colored pith and short internodal joints. Very large or very small cuttings do not give the largest percentage of successful unions, nor the best vines. The best size is about one-third of an inch in diameter, though this will vary somewhat according to the capacity of vines. Too cuttings under one-quarter of an inch or over one-half an inch in diameter should not be used. If this rule is adopted, all buds from the thick base of the cane which are apt to give unfruitful vines, and all buds from the tip of the cane which are apt to be immature and to give weak vines, will be eliminated.

The choice of cuttings for stocks is almost equally important. All the precautions regarding the health and maturity of the cuttings and of the vines from which they come apply equally in this case. The most important point to be observed, however, is that they are unmixed and true to name. If there is a slight mixture of varieties in the scion cuttings the error is not quite so serious, as the grapes may be nearly equally valuable, and at worst the vines can be regrafted. If the stocks are mixed, however, there is no easy way of detecting it, and the result will probably be a vineyard of unequal growth, in which many of the vines are unprofitable.

There is great danger of this mixing of stocks, for many vineyards of mother vines in California are badly mixed with many inferior kinds of Riparia, Rupestris, etc., most of which are valueless as grafting stock. The conditions in France seem to be no better, and the risk of a mixture in imported cuttings is greater than with the home-grown, as we have no opportunity of verifying the mother vines and are quite at the mercy of the nurseryman.

The size of the stock cuttings must, of course, be the same as that of the scions, as they have to be accurately matched.

The cuttings should be smooth and straight. Crooks, curved cuttings, with large knots where laterals have been removed, are much more difficult to graft. It is to be desired that some one would make a business of raising mother vines for the production of cuttings for grafting. It would be a profitable one, and if properly looked after would much improve the quality and lessen the cost of grafted vines.

Situation and Cultivation of Mother Vines.—In planting a vineyard of resistant vines for the production of cuttings to be used for grafting it is important that a suitable soil and location is chosen. In order to produce a large crop of good cuttings the soil should be naturally poor or heavily fertilized. The location should be one in which the wood ripens especially and thoroughly. Spring frosts are almost as unfavorable to the production of good cuttings as of grapes.

The choice of varieties to plant will depend, of course, on what the market demands. If there should be a falling off of the demand for the kind planted, or an overproduction, it is always possible to graft the stocks with other varieties of scions to meet the changed conditions.

For the low vigorous soil most should be given the benefit of preparation recommended for the planting of grafts. (See page 95.) All the small roots are to be cut off, and the vines are planted in trenches that should be given plenty of space. A distance of 6 feet by 8 feet or 8 feet by 10 feet is not close enough. This will give about 200 vines to the acre. In a good vine property cared for should produce 120 lbs. of good wood for bench grafting, the product of an acre would be about 24,000 cuttings.

The varieties of resistant stocks which will in all probability be most used in California are Rupestris St. George, the 101, Riparia X Rupestris 3306, Riparia X Rupestris 3309, Riparia Solonis 1616, Riparia X Rupestris 1202, Aramon X Rupestris 1, Riparia glaire, and Riparia grande glabre. These are all varieties which have given excellent results for years in Europe, and have all been tested successfully in California. Among them are varieties suitable for nearly all the vineyard soils of California, with perhaps the exception of some of the heavier clays.

The only one of these varieties which has been planted extensively in California is the Rupestris St. George. There can be little doubt, however, that it will fail to give satisfaction in many soils, and though we may not find something better for all our soils it is probable that we will repeat the experience of southern France and find that in most soils there is some other variety that gives better results. Without attempting to discuss these varieties but to give some idea of their merits and defects and of the soils best suited to each, the following indications are given, based principally on the opinions of L. Ravaz and Prosper Gervais, and on a still limited experience in California:

The Rupestris St. George is essentially vigorous and grows very long, supporting the heat well even without shade. It roots easily and makes excellent unions with most vinifera varieties. It is well suited to deep soils where he must run long roots. Its defects are that it is very subject to rooting, especially in moist soils, it suckers badly and it suffers from drought in shallow soils. Its great vigor produces confusion with some varieties and often necessitates long pruning.

The 101 and 1616 are very much like Rupestris St. George, and give indications of doing equally well here. In moist soils 1616 is probably to be preferred. Aramon Rupestris No. 1 is suited to the same soils as Rupestris St. George, and does particularly well in moderately gravelly soils. It has also all the defects of the St. George and is somewhat difficult to graft, and its only advantage in California seems to be that it is rather less susceptible to frost.

There are no better resistant stocks than Riparia glaire and Riparia grande glabre, wherever they are put in soils that suit them. They do well, however, only in deep, rich, alluvial soils which no matter how dry must be deep. They grafts are the most productive of all and ripen their grapes from one to two weeks earlier than the grafts on St. George. Their principal defect is that they put out few roots in the soil and their roots grow only as large as the stem. The graft is the most aligned, and the difficulty of threading is less than with many other Riparias.

The Riparia X Rupestris 3306 is extremely vigorous, roots and grafts easily and is well adapted to rich moist and moderately moist soils. In dryer and poorer soils its vigor is perhaps not sufficient.

The most promising varieties for grapes, as at present seen in the experiments of Riparia and Rupestris, 3309 and 3306. They have great resistance to the phylloxera, root and graft

It is doubtful if this is the best way. So many watersprouts are forced out that the labor and care of thinning them are excessive. If they are not thinned there is a large growth of wood, but the canes produced are short and thin, and, therefore unsuitable for grafting stock. If this method is adopted from the beginning the vine is reduced to a prostrate stump, which makes cultivation difficult, and as the vine becomes old it becomes full of dead wood and difficult to prune.

A better method is to give the vine a trunk and head exactly as in pruning ordinary vase-formed vines. A trunk from 15 to 18 inches high and with five or six arms will make a vine much easier to cultivate and prune and at least equally productive of good cuttings. In pruning, very short spurs are left, consisting simply of the base bud. The cane should be cut off [illegible] above the base bud. This will insure the starting of the base bud and will avoid the danger of injury which occurs when the cut is made too close to the bud which we desire to have grow.

With this method of pruning the arms will lengthen so slowly that there will never be occasion to cut them back. During the spring and early summer all unnecessary shoots should be removed in order to throw all the vigor of the vine into those which remain.

A good, strong vine in rich soil should produce from 150 to 300 feet of good grafting wood [illegible] one-quarter and one-half an inch in diameter, and a certain amount of smaller wood good for rooting. Experience only will tell how many shoots should be left to a vine. It will depend on the age of the vine, the variety and the soil. If too few are left there is apt to be too much thick wood unsuitable for grafting, especially with certain varieties such as Rupestris St. George. If too many are left there will be too many small cuttings.

Some varieties of stocks produce good grafting wood if the canes are allowed to grow over the surface of the ground without support. This has a tendency with some varieties to encourage the growth of laterals and to make the canes short and stocky.

To overcome this defect high poles are sometimes placed at each vine, and the canes kept in an upright position by being tied to these poles. The poles are sometimes 15 or 20 feet high. This method produces an abundance of excellent grafting cuttings, but is expensive and troublesome. A more practical method is to put a high stake—10 feet high at the end of each row and to stretch a wire at that height along the row. The shoots are then trained up to this wire by means of strings renewed every year. (See Fig. 2.)

Making and Conservation of Cuttings.—Cuttings for grafting, to be used either as stocks or scions, may be taken from the vines at any time between the fall of the leaves in the autumn and two weeks before the swelling of the buds in the spring. They may be used as soon as made, or kept for an indefinite time, provided they are given proper care.

It is usually more convenient to take the canes from the vines, place them in an outhouse or shed, and make them up into cuttings in rainy weather. In a shed they may be left without protection for a couple of weeks, but it is best not to leave them longer, especially in dry weather.

The scion cuttings are conveniently cut in lengths of from 18 inches to 3 feet, and tied in bundles of 100 to 250 if they are to be transported to a distance. They should be tied up in such a way that the butts of all of them are even; this will prevent any of them drying out when they are heeled in. If they are to be kept for grafting where cut, they should be made into loosely tied small bundles, which should be well covered with loose soil or sand, care being taken to cause some of the sand to fall in among the cuttings in the center of the bundle. They may be heeled in outside in some place protected from the sun and from water. They are safer, however, and will remain dormant longer if placed in a sand pile under a shed or in an underground cellar. There should be a few inches of sand both under and above the cuttings.

The sand in which the cuttings are placed should be fairly dry. If too dry the cuttings may die, but the chief danger is that it will be too wet, in which case they will rot. The sand should not contain more than five per cent of moisture. With less than this amount it will not feel moist to the hand. If a handful of sand is taken it should not form a ball when squeezed and should not leave the hand moist. There is very little danger of getting the sand too dry, unless it is taken from the top of a pile which has been exposed to the hot sun for several days. An ideal method of keeping cuttings is to cover them with a mixture of dry moss and a little powdered charcoal in a cool, moist cellar. The cuttings should be loose or in small bundles in order that they may all be in contact with the moss.

The annual report of Commissioner of Internal Revenue John W. Yerkes for the past fiscal year shows total receipts of $249,102,738, an excess of $14,914,762 over the preceding year. The Commissioner recommends a charge of 20 cents for each stamp issued to rectifiers or wholesale liquor dealers for use on packages prepared and sent out by them, and a charge of 25 cents per gallon on all brandy withdrawn for fortification purposes.

Is the Rupestris St. Georges Best Resistant?

IN the "Revue de Viticulture" of October 14 an article appears over the signature B. C., regarding the vineyard of Prosper Gervais in the south of France, which is interesting as corroborating, in every particular, a letter of Prof. Bioletti published in the California Fruit Grower in January 1906. In that article the inferiority of Lenoir, as a grafting stock, was pointed out, and the superiority of such stocks as 1202, 3306, Aramon X Rupestris, etc., over Rupestris St. Georges.

The following are, in substance, the statements contained in the article of B. C.: "We have had lately an opportunity of noticing in the vineyard of Prosper Gervais, near Montpellier, the extraordinary bearing qualities of some grafting varieties, especially the Aramon—when grafted on certain stocks very well known, but not yet very much used. These stocks are: Berlandieri and its hybrids, and 1202, Aramon X Rupestris No. 1, Riparia X Rupestris—3309, 3306, 101-14, etc. When placed, it is true, in the most favorable conditions, fertile, moist soil, abundance of lime, good fertilization, perfect cultivation, and thorough treatment of fungus diseases. The production was over 200 hectolitres to the hectare (equal to about 12 tons per acre).

"Some of these stocks particularly attracted our attention. For instance, vines grafted on 1202 were remarkably good from every point of view. The pure Berlandieri was still better, and all its hybrids were very fine. The Rupestris du Lot (Rupestris St. Georges) generally excellent in moist soils, was inferior to the others. Riparia X Rupestris hybrids and especially 3306 were remarkably fine, where the Lenoir was found in very poor condition."

It is interesting to note that the rootstocks found by B. C. to give the best results are the same which have been particularly recommended by the Hedrick experiment station for California under similar conditions except that of very fine lime content.

In the case of Lenoir, whereas the superiority of the Berlandieri was probably due to the large amount of lime contained in the soil and to lime-loving habit (this variety is adapted to very calcareous conditions).

California soils contain very little lime and some of the other stocks mentioned would probably give as good results as Berlandieri does. It is to be remembered, however, that the lowest cost stock is better than the latter. *Direct Planter* in California Fruit Grower.

Importers Must Remove Goods.

COLLECTOR of the Port Stetson has given an ultimatum with reference to importers leaving imported goods on the docks. In order that all goods may be removed from the Appraisers' building within 48 hours after appraisement or they will be taken to the Sheriff's warehouse and sold to pay charges of storage and whatever expenses may be incurred. Permission to the importers to be allowed to keep their goods in the Appraisers' store for ten days after appraisement. After the ten days were up warehouse in which goods could be stored, and the collector extended the time to enable some firms to complete their buildings.

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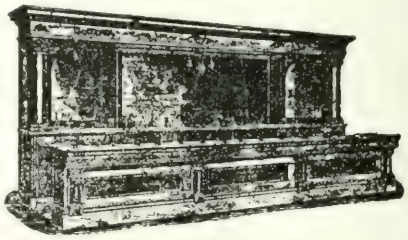

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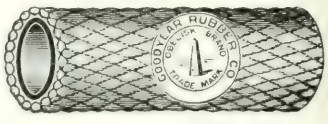

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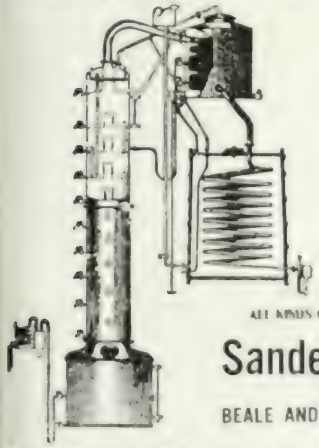

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OAKLAND
WINE AND LIQUOR LABELS,
FOLDING BOXES
CORRUGATED PAPER CARTONS, SHELLS,
SELF-SEALING WRAPPERS AND PARTITIONS,
CALENDARS,
SHOW CARDS, HANGERS
STATIONERY

YEARS ARE REQUIRED TO DEVELOP THE MATURITY AND FINE FLAVOR OF
HUNTER RYE

ANNUAL STATISTICAL NUMBER

W. H. McBRAYER'S

CEDAR BROOK

Hand Made Sour Mash

BOTTLED-IN-BOND

The best known Brand in the World

AND

Most popular Whiskey on the Pacific Coast.

Distributed in carefully packed cases following sizes:

1 Doz. Quarts
2 " Pints
4 " Half Pints

Bottles and Cases Stamped and Branded by

The United States Government

giving

Complete History

of contents.

Swiss-American Bank

1452 Fillmore St. Branch 622 Montgomery St.
S. F. CAL.

Phone Main 5604

Commercial and Savings Bank

Check Accounts Solicited

CHAS. MAGGINI, President B. G. TOGNAZZI, Manager
A. A. MICHELETTI, Cashier

LOMA PRIETA LUMBER CO.

MANUFACTURERS OF

Redwood Lumber, Telegraph Poles, Shingles, Shakes and Posts, also

GRAPE STAKES

2x2—4 Ft. Long, 2x2—5 Ft. Long, 2x2—6 Ft. Long; Square Ends, or one end pointed

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CAPITOLA, - - - SANTA CRUZ, CALIF.

Lachman & Jacobi

California Wines and Brandies

706 Sansome St., San Francisco, Cal.

LACHMAN & JACOBI

New York Office, 65 and 67 North Moore St.

CRESTA BLANCA SOUVENIR WINES

THE STANDARD WINE OF CALIFORNIA

CLARETS, SAUTERNES, SPARKLING WINES

¶ We are the largest producers and bottlers of high grade California Wine.

¶ We own our vineyards and make all of our wines and can therefore guarantee the purity of every bottle.

NO INCREASE IN PRICES OF CRESTA BLANCA WINES

WETMORE-BOWEN COMPANY

Growers of Vineyards, LIVERMORE, CAL.

111 San Pablo Ave., Oakland, Cal.
10 West 33d Street, New York
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Send for Price List

"The Genuine"

Important

Hereafter
VEUVE
CLICQUOT
Champagne
will be
sold
without
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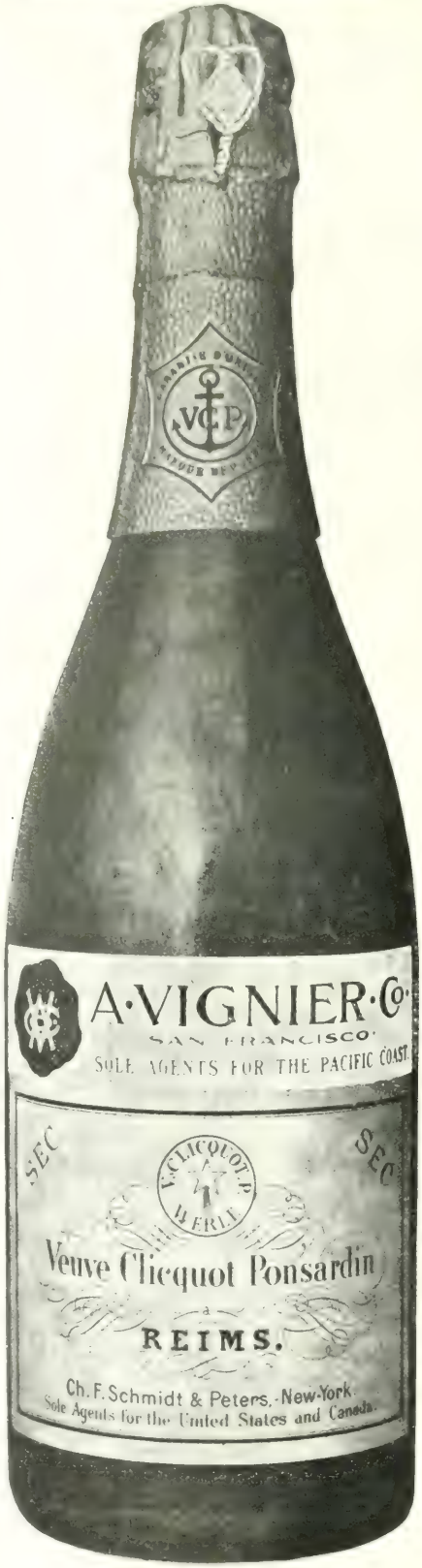

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Pacific Coast
Agents

S. E. Corner Battery and
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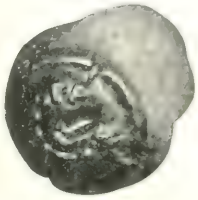
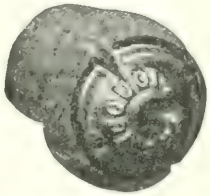
SAN FRANCISCO, CAL.





E. J. CURLEY & CO.

Camp Nelson, Kentucky.

These Whiskies are made in the Famous "BLUE GRASS REGION" so justly celebrated as the home of the finest Whiskies in the World, and which have been for the last Century, recognized as such, giving the character and high standing to KENTUCKY WHISKIES which they now enjoy.

THESE FAMOUS WHISKIES CAN BE HAD IN LOTS TO SUIT THE TRADE

Old Forester Whisky

SOLD ONLY IN GLASS

Very Ripe. Absolutely Pure. High in Quality and in Price

ALSO

Old Norman, Beech Fork, Tucker, Etc., in Bulk

BROWN-FORMAN CO., Distillers

Distillery No. 14, St. Mary's, Ky. Louisville, Kentucky

CALIFORNIA DISTRIBUTORS

CHAPMAN & WILBERFORCE

628 Montgomery Street San Francisco

L. LEVY, Representative Tel. Temporary 1319

FIRE REMOVAL NOTICE

To our customers and the Trade generally:—We are now located at

842 FRANKLIN STREET,

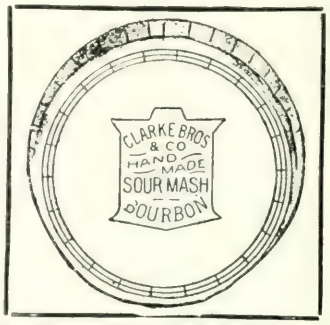
OAKLAND, CALIFORNIA

and are prepared to fill all orders in our line with due dispatch. We will be pleased to see you at our new establishment and are always ready to serve you

We solicit business from the wholesale trade only

CLARKE BROS. & CO.

A. L. DOWLER, Manager



Bottles

1

2 Siphons

Three Good Things

WUNDER BEER

In Bottles, Siphons and Kegs

1 Bottled beer that is truthful. Brewed of the purest ingredients and with all the care known to science. The most modern machinery is employed in cleaning and filling the bottles and every bottle is thoroughly pasteurized.

2 An entirely new departure of which we control the exclusive rights. Filled and drawn under its own natural pressure it insures the consumer a perfect draught beer at his own table. It is always fresh and the last glass has the same rich creamy head as the first.

3 Kegs

3 Wunder Beer in kegs has a reputation long established. Its healthfulness and excellence is a household word, and the wonderful popularity it has attained is a living proof as to its goodness.

Wunder Brewing Co., San Francisco

WUNDER BEER

BETHESDA

THE WATER OF QUALITY

WAUKESHA'S ORIGINAL MINERAL WATER

SPARKLING—NATURAL

QUARTS, PINTS, SPLITS HALF-GALLONS

THE LAGOMARSINO CO., Los Angeles | Pacific Coast | KENTUCKY LIQUOR CO., Tacoma
SCHWABACHER BROS. & CO., Seattle | Distributors | ROTHCHILD BROS., Portland

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UNITED STATES FIDELITY AND GUARANTY CO.

PHONE
Temporary 925

CAPITAL, $1,700,000 SURPLUS AND RESERVE, $1,428,546.98

This Company is Accepted as

SOLE SURETY UPON ALL INTERNAL REVENUE AND CUSTOMS BONDS

Required by the United States Government from

Distillers, Brewers and Cigar Manufacturers

PACIFIC COAST DEPARTMENT

BORLAND & JOHNS, General Managers — Union Trust Building, San Francisco

AMERICAN BRANDY

FINEST IN THE WORLD. WHY? BECAUSE GRAPES ARE CHEAPER THAN CHEMICALS IN THIS COUNTRY; *Consequently it Does Not Pay to ADULTERATE.*

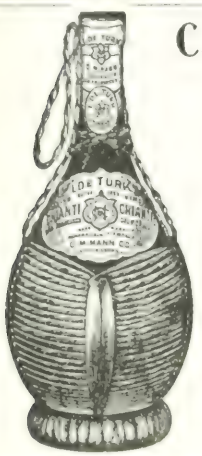
THE KIRBY DISTILLING CO. INCORPORATED Fowler, Fresno Co., Cal.

Makes a Specialty of PURE BRANDY, and making NO WINES, has NO WASH OR SOUR WINE TO PUT INTO BRANDY.

OUR STILLS ARE KNOWN AS NUMBERS 263 OR 337 FIRST DISTRICT, CALIFORNIA

These Numbers ARE BURNED on the GOVERNMENT or STAMPED HEAD of EVERY PACKAGE, there being No Other Genuine "KIRBY BRANDY."

Sold Only in Carload Lots to the Trade. Correspondence Solicited



C. M. MANN CO. INC.

SUCCESSORS

I. DeTurk

ESTABLISHED 1859

Vineyards, Sonoma County, Cal.

OFFICE AND CELLARS

280 Seventh Street and 51 Langton Street

San Francisco, California

WINES AND BRANDIES

CASE GOODS, SPARKLING WINES AND CHAMPAGNES A SPECIALTY

SAMPLES SENT ON APPLICATION

Sierra Madre Vintage Co.

GROWERS AND PRODUCERS OF

Pure California Wines and Brandies

PORT AND SHERRY

A Specialty

La Manda Park, Los Angeles County, Cal.

Gold Medal Paris Exposition, 1900
Gold Medal Pan-American Exposition, Buffalo, 1901
Gold Medal Louisiana Purchase Exposition, 1904
Gold Medal Lewis & Clark Exposition, Portland, Oregon, 1905

To-Kalon Wines

FROM THE FAMOUS OLD H. W. CRABB TO-KALON VINEYARDS AT OAKVILLE, NAPA COUNTY, CALIFORNIA, AND THE ONLY GENUINE "TO-KALON" WINES ARE PUT UP BY US

TO-KALON WINES bottled at our Cellars in Oakville. Pure Wines of the Highest Grade, in case lots to suit, also in bulk. Heavy Wines for Blending a Specialty.

VINEYARDS:
Oakville, Napa Co., Cal.

Office, NAPA, CAL.
E. W. CHURCHILL, Manager

TO-KALON VINEYARD COMPANY

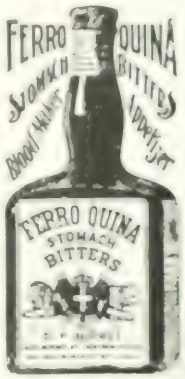
TISSUE PAPER MANILA PAPER
LABEL PAPER

PAPER

OF ALL KINDS

A. ZELLERBACH & SONS

SAN FRANCISCO



FERRO-QUINA

KIDNEY AND LIVER BITTERS

Full 32 ounces (qt. bottles) $10.00 per case

FERRO QUINA BITTERS

Imported Wholesale in Bond via Duty Paid
A Pure Bourbon Whisky Old Superlative of the
Best Bourbon Whisky

D. P. ROSS (for Ross and Laguna Sts.)

The LOEW SYSTEM

Patent Wine and Liquor Filter

SAVES

Cost of Clarifying Materials as well as Storage, Shrinkage and Waste

The Loew Manufacturing Co
CLEVELAND, OHIO

F. E. MAYHEW & CO.

INTERNAL REVENUE and CUSTOM HOUSE BROKERS

Drawbacks and Entry Stamps and All Kinds of Revenue Blanks

511 Washington St.
San Francisco, California

The Herrmann Hats

COMBINE QUALITY, STYLE AND MODEST PRICES

Herrmann & Co
1128 MARKET ST.
ST. FRANCIS HOTEL
Fashionable Hatters

ESTABLISHED 1860

INCORPORATED 1894

CHAS. STERN & SONS

PRODUCERS OF

CALIFORNIA WINES AND BRANDIES

Hauling Grapes to the Winery.

Owners and Controllers of 3000 Acres of Choicest Vineyards Located at Wineville; Riverside Co., Cal.

Wineries and Distilleries

LOS ANGELES AND WINEVILLE, CAL.

Offices and Cellars

LOS ANGELES;	NEW YORK;	CHICAGO;	BOSTON;
903-931 Macy Street.	14 and 16 Vesey Street.	198-200 E. Kinzie Street.	134 State Street.

— MARKET — CONDITIONS

DRY WINES: The market conditions are very favorable and the outlook exceptionally encouraging. With the natural growth of the demand and the advantages to accrue to the industry through the Pure Food Law in the shape of a greater rate than ever before. Though any estimate is certainly coming to its own. Figures given elsewhere in these columns showing exports for the last fiscal year ending will be found not only interesting but instructive.

The exports for the month by our wine of any considerable volume, considering the conditions, the totals being 295 cases and 618,330 gallons, valued at $301,092. In the preceding month the exports totaled a valuation of $122,808. Bulk shipments have been of great volume.

Imports were nominal, the aggregate being 669 cases 28 barrels, 20 casks, 14 octaves and 2 hogsheads.

BRANDY.—The market is flat. The demand is good as usual, but the stocks are not available. Of course the most contracting houses have secured their supplies, but aside from that, there is little movement in the market. As will be seen by the statistical tables elsewhere in this issue, exports were nominal, while production was large to fulfill the requirements for fortification of sweet wines.

SWEETS: —The market holds about the same, the main feature of the situation being the quantity of wine produced during the past season, or soon prospect up to January 1. We have not the exact details of the production, but it has been reported only to that of the banner year. The output for 1906 was in excess of fourteen million gallons, while 1904 has the record of more than fifteen millions. However, by reason of the great destruction of sweet wine stocks by fire and the operation of the Pure Food Law it is safe to say that the demand will be fully equal to the supply.

The production in the two districts for the month of November was large, the total being 3,200,704 gallons.

WHISKY.—The exports of whisky in bond were not satisfactory during the month, the comparative falling off from the preceding month being about one-half. The totals were 1670 cases and 497 gallons, valued at $12,107. The imports were of good volume, particularly as to some grades, the totals being [illegible]

Local and coast trade has been exceptionally fine notwithstanding the off season that usually follows the holidays, and particularly when the holidays are followed by exceedingly bad weather. The business outlook was never better.

The spirit people have announced another one-half cent increase in the Coast price.

Miscellaneous exports were 847 cases, 22 bbls. 17 [illegible] and 1 keg, all of the value of $9,340.

IMPORTATIONS.—Brewers' supplies and [illegible] houses report that the demand holds up remarkably well notwithstanding the passing of the holidays. All indications are long drawn out times in the collection of the ending of the volume of trade. Imports were heavy, the items being [illegible] 5,702 cases, 9 barrels, 131 bbls. [illegible]

From 691 cases [illegible]
Stout, 11 [illegible]
bbls. 412 [illegible]

BEER [illegible] Bock were among the arrivals [illegible] the whole being [illegible] 617 cases, valued at $5,734. Imports [illegible] half barrels and [illegible] and of [illegible]

Trade Will Be Better Than Before.

[illegible] to the present time [illegible] I will state that in accord [illegible] the conditions created by the enactment of last April. The increase [illegible] has been [illegible] could have expected.

The enactment seems [illegible] affected by the calamity [illegible] year will from now on [illegible] to cope with the increasing trade which will naturally come to California as a result of the Pure Food Laws recently enacted at Congress.

[illegible] the Pure Food Laws enacted in Washington [illegible] that our business will be established on a firmer and more permanent basis than it has ever been before. The fruit acreage that has been planted in vineyards during the last four years will continue to be remunerative and the new vines that will be planted for [illegible] new vineyards, which will be needed to supply the increasing demand that is bound to come for our pure California wines.

Under the new Pure Food Laws [illegible] will be extensively advertised, as they will have to be sold [illegible] proper names and labels and people, who for the past have been drinking [illegible] imported from Europe will [illegible] learn to appreciate them.

One thing, however, must be [illegible] that the people [illegible] Light wines [illegible] and must [illegible] the United States [illegible] them at home and in our clubs, only as long as they [illegible] them at reasonable prices.

[illegible]
President Pacific Wine & Spirit Company.

Receipts of Wine and Brandies.

The receipts of wine [illegible] during December [illegible] of brandy aggregated [illegible]

American Whiskies in Bond.

The [illegible]

Wine Shipments By Rail and Sea

Through the courtesy of the Southern Pacific and Santa Fe Railway Companies, we are at last enabled to give the exports for the fiscal year in cases and bulk, for the fiscal year ending June 30, 1906. Owing to the fact that the records of the companies were destroyed by the historical fire, we were unable to obtain the information at an earlier date. The figures can only be obtained through the records of connecting lines. However, information of this nature is now to hand, including this great carnival of April, which for the time being put the wine trade completely out of business. The shipping is a remarkable one, by reason of the fact that against these adverse, unprecedented conditions, a substantial gain not only in the shipment of wines in glass but in bulk over the figures of the fiscal year ending June 30, 1905, the total of bulk shipments is the record year of the industry, so far as the movement by rail is concerned. The case exports were nearly two thousand in excess of those of 1905. The grand totals of exports by rail and sea are interesting. The figures in glass by rail were 35,548 cases; gallons by rail were 14,780,456, as against [illegible] gallons by rail in 1905, showing a comparative increase of half a million in bulk wines [illegible] a substantial gain in the exports of case goods. The exports by sea were 5,361 cases and 5,746,459 gallons against [illegible] cases and 6,437,240 gallons in 1905. This apparent decline in the case shipments by sea is merely nominal and not actual, as it is a falling off in the movement of bulk goods by sea. However the grand totals or all shipments [illegible] showing of which the wine men may well be proud, considering the fact that the last two months of the fiscal year were practically following the destruction of the city, and practically of shipping facilities. The figures were 40,909 cases, 20,526,915 gallons as against 39,503 cases and 20,677,842 gallons in same period of 1905. Figures for year ending June 30, 1904, were 29,306 cases 17,984,747 gallons, which gives the year ending June 30, 1906, a comparative increase of more than two and one-half millions in bulk.

These records are more than encouraging and are convincing proof that under normal conditions the industry will advance with big strides for many years to come. The natural demand and the advantages to be gained through the operation of the Pure Food Law assure the industry the greatest prosperity in its history. The accompanying figures are interesting.

Brandy Shipments by Rail

WINE SHIPMENTS BY RAIL

(Fiscal Year Ending June 30, 1906.)

[illegible]	Gallons	14,780,456

(Fiscal Year Ending June 30, 1905.)

[illegible]	Gallons	14,240,272

(Fiscal Year Ending June 30, 1904.)

[illegible]	Gallons	11,129,441

GRAND TOTALS BY RAIL AND SEA

(Fiscal Year Ending June 30, 1906.)

[illegible]	Gallons by rail	14,780,456
[illegible]	Gallons by sea	5,746,459
[illegible]		20,526,915

(Fiscal Year Ending June 30, 1905.)

[illegible]	Gallons by rail	14,240,272
5,616	Gallons by sea	6,437,240
[illegible]		20,677,482

(Fiscal Year Ending June 30, 1904.)

[illegible]	Gallons by sea	6,864,306
[illegible]	Gallons by rail	11,081,441
29,306		17,984,747

The showing made in the exports of Brandy by rail during the past fiscal year was not so satisfactory as that of the wine exports. However, the totals held up surprisingly well, considering the conditions. This is shown by the fact that the exports of brandy in glass were 5,068 cases, and in bulk 777,558 gallons. In the preceding year there were a few more cases shipped and one hundred thousand gallons more of bulk brandies. The grand totals of shipments by rail and sea were 6,416 cases and [illegible] gallons. This gives a slight gain in the case shipments but the same percentage of falling off in bulk exports.

The trade is to be congratulated for their holding up of the volume of business to such a high standard. The tabulated facts go to show that business was exceptionally good up to the time of the earthquake and fire that destroyed the facilities for exporting by rail. Since that time the facilities have been worse than bad, which accounts for the discrepancies in the figures which follow:

BRANDY SHIPMENTS BY RAIL.

(Fiscal Year Ending June 30, 1906.)

(Fiscal Year Ending June 30, 1905.)

(Fiscal Year Ending June 30, 1904.)

GRAND TOTAL BRANDY EXPORTS.

(Fiscal Year Ending June 30, 1906.)

(Fiscal Year Ending June 30, 1905.)

(Five-Year Ending June 30, 1904.)

Predicts New Era of Prosperity.

EDITOR WINE AND SPIRIT REVIEW:—Appreciating your gracious offer we take pleasure in presenting our views on the present conditions of the wine industry of our State. It is evident that the enactment of pure food laws by the National Congress at this time is favorable to the best interest of all manufacturers of pure food products, but it is particularly opportune to the wine industry of the State of California. In creating a demand for wines of guaranteed purity and superior quality we have the very best opportunity of recapturing the trade that has been temporarily diverted from us.

However, the success of the wine industry in the future must also depend largely on the co-operation of the grape-grower, the wine-maker and the wine dealer and the establishment of prices on a basis fair to each branch of the industry.

All parties interested should bear in mind that the majority of consumers demand pure, wholesome wines, properly matured, at moderate prices. Quality cannot be sacrificed and it would undoubtedly be a grave mistake to force on the market immature or improperly matured wines to compete against adulterated wines offered at lower prices.

It is our opinion that a wine nomenclature, specially adapted to the production of the State, should be devised and adopted generally, but whether or not that is done, the honest grower and dealer will find a source of much satisfaction in the knowledge that the application of the pure food laws will effectually stop the faker from selling under foreign labels the best grades of California wines, which will then obtain such appreciation as is rightly due them.

It is our firm belief that a new era of prosperity is at hand and we are pleased to announce to our friends that our [illegible] Gold wines is equal to any we have ever had; while the last vintage has added a very satisfactory increase to the stock at our wineries.

Our motto is and will ever be purity, quality and moderate prices.

Thanking you again for the advantage of your valuable columns, we are Very respectfully yours,

P. H. TANTAU WINE COMPANY,
Per P. H. TANTAU.

Exposition Company Organized.

A MEETING of the incorporators of the Pacific Mutual Exposition company was held in California building, and organization was effected. Percy T. Morgan was elected president, chairman and Norman F. Dilworth temporary secretary. The by-laws [illegible] plans drawn up previously were ratified.

You Can Class a Man by the Clothes He Wears.

BE IN THE A-1 CLASS

I can make you [illegible] from the [illegible] to the [illegible] Price right.

P. F. Pinnella

Man's Tailor

17 Montgomery Ave.

San Francisco, Cal.

Los Angeles Department

LOS ANGELES, Dec. 31.—Vineyardists in the south are well satisfied with their crops. The vines turned out a production exceeding in quantity [illegible] the year and of a superior quality. It is estimated [illegible] gallons of sweet wines in the South and [illegible] gallons of port wine. Most of the wineries [illegible] by making brandy, much of it for [illegible]. The owners of the stocks are very sanguine of the future. They look for an increase of sacrificing their goods by cutting prices. The operation of the Pure Food Law will be to the benefit of [illegible] wine makers and they are content to see the [illegible] product replace the Eastern imitation wines.

All classes unite in doing honor to John A. Hauerwaas, who died Dec. 19, and was buried Dec. 23. The funeral procession was headed by eight fraternal organizations, and after the funeral car there followed a notably long line of carriages and other vehicles. The procession reached the length of many blocks, and when its head reached Alameda street, where cars were taken to Evergreen Cemetery, the last of the cortege was passing Third street on Spring. The fraternal societies formed in line at Seventh and Spring streets, and headed the procession of carriages which escorted the remains from the family residence, No. 2703 Hoover street. J. A. Hauerwaas, who was a member of the firm of Adloff & Hauerwaas, had a large circle of close personal friends in Los Angeles. His active work in the various fraternities endeared him to brother members, and aside from this field of activities he was president and one of the founders of the Schuetzen Park Association, captain of the shooting section of the Turnverein, and member of various game clubs.

The installation of the new city government gives promise of more liberal treatment of the liquor interests. Mayor Harper, by his choice of Police Commissioners, has signified an intention of being fair, although he will not be expected to be radical in any way. The liquor interests feel they will be wholly safe under the administration that came in with the New Year. The old Council made a bluff at instituting radical changes in the order of things, but the ordinances were knocked out by court proceedings. By one of these ordinances it was proposed to increase the limit of saloons from 200 to 300, and to extend the zone in which retail liquor houses would be permitted. Both measures have been killed by injunction. Conservative liquor dealers, who have most at stake, deplore these attempts to enlarge the privileges, they fearing the effect upon the public. Established saloon men, who have business they have won by long years, look with fear upon the efforts to enlarge the number of licenses or extend the zone where they can be effective.

A peculiar situation exists in the northwestern section of Los Angeles. The Western Wineries Company applied for a wholesale liquor license for 1579 West Washington street, a residence district. Of course there were protests, but the secretary of the Police Commissioners told the protesting citizens that they already had a "blind pig" in the neighborhood, and that they must locate it and help put it out of business or the commission would legalize the wholesale liquor. They are still looking for the "blind pig."

In the lawsuit between George Zobelein and the Maier heirs, over the possession of the Maier & Zobelein brewery, the defendants, the Maiers, have been refused a new trial. Now the case will be carried to the Supreme Court. George Zobelein and Joseph Maier in 1882 established the firm known as the Maier & Zobelein Brewing company. The stock was divided equally between the two men with the exception of four shares which went to some employees of the concern. Maier later got control of the corporation by obtaining some of the four shares. Upon the death of Maier his partner brought suit for an accounting, claiming that Maier had obtained the control of the firm fraudulently and that he, Zobelein, was entitled to an equal share in the business. Judge Bordwell ruled that the brewery stock should be sold and the proceeds equally divided between Zobelein and the administratrix of the Maier estate.

Adolph Jahnke, of the Palace Cafe, gave a banquet to the old and new city officials, Dec. 27. It was a notable spread, attended by a notable company including the outgoing and incoming Mayor.

Hold-ups of saloons in and around Los Angeles are now in vogue. They take place every few nights. The same gang seems to be working all the way from Santa Barbara to San Diego.

Next Spring, Santa Ana will fight the saloon question all over again, with chances of the city going "wet."

Will Salter, of the Magnolia, is the proud possessor of a copy of the Nashville Republican, dated April 27, 1837. Now he's going to be a collector of old things, including old whiskies.

The Wellington bar was beautifully decorated for Christmas and the following week. Messrs. Knight and Oakes expended a large sum for this artistic adornment of their popular place.

Charlie Eaton did'nt keep his Broadway Grotto going very long. There seemed to be a hoodoo on it, and he closed up after a few weeks.

L. M.

Predicts a Bright Future.

EDITOR WINE AND SPIRIT REVIEW—*Dear Sir*: In answer to your favor of the 28th ult., referring to the present and future of the California wine industries.

Since the great disaster San Francisco went through last spring the wine market situation has been somewhat unsettled and therefore some trade has been lost. This state of affairs will, however, soon adjust itself, as the 1906 crop was a fairly good one and a good article being produced will go long ways in helping to redeem the lost trade, of which it is most urgent to do.

California wine industry desires the classes and must have the masses. To get it, it means moderate prices within the reach.

The high prices paid for grapes of last season's vintage, 1906, will put the grape growing industry on a good footing, consequently many new vineyards will be planted and most of them resistant stock.

The pure food act will also go a long ways in upholding the integrity of California wines. Very truly yours,

FRENCH-AMERICAN WINE CO.,
A. CHAIX, *President*.

A. Repsold & Co., who formerly were located on Pine street, above Montgomery, and who established headquarters at Napa after the fire, have opened a branch in this city. It is located at 2229 Geary street, and is under the able management of J. Jansen. Mr. Jansen is one of the brightest and ablest young men in the wine and liquor trade and will certainly make good in this responsible position.

Some Hints on Pruning Young Vines.

"THE bud is folded in the root." This is a truth to be kept in view in all pruning of young vines. If a vine is properly trained during the first three or four years of its life a great deal of trouble and dissatisfaction will be spared its owner in future years.

For nearly all forms of vines suitable to California conditions the treatment for the first three years is practically the same. A vine of any variety at three years should consist of a smooth, straight upright stem crowned with several symmetrically arranged spurs or arms. The variations will consist in the height of this stem and the number of arms. These will vary according to the vigor of the variety, the richness of the soil and the style of pruning to be adopted afterwards.

For small-leafed vines such as Zinfandel, Carignane and Riesling, a stem eight to twelve inches high is usually sufficient. It requires more care and trouble to make the stem higher and the vine does not become independent of a stake so soon.

Stronger growing varieties, such as Muscat, Mission, Grenache and Rose of Peru, should have a stem from fifteen to eighteen inches high; and the most vigorous, such as Tokay and Emperor, especially when growing in rich soil, should be made still higher. Vines such as Sultanina which are to be trained on wire or trellises, should have a stem sufficiently high to bring the head or crown of spurs on a level with the lowest wire.

In order to bring a vine into the form indicated the following hints may be of use:

First Year.—If a rooted vine is planted it should have the good roots shortened to from 1 to 3 inches, and all upward roots removed completely. All the canes but one should also be cut off close. The one left should be strong and with good buds well placed. If there is any opportunity for choice, the lowest and most upright should be left. This cane may be cut back to two buds before planting. It is better, however, to defer this cutting back until later. In March, when the buds at the top of the cane have commenced to swell, is the best time. This is especially advisable when grafted vines are planted, as the graft is less liable to injury during the period between planting and the starting of growth.

It is well to stake rooted vines the first year, especially if they are planted in rich and moist soil where they will make a strong growth. When the shoots commence to appear they should be thinned to one or two, and these tied loosely to the stake. If these shoots grow vigorously they should be topped off at the height at which it is desired to make the head. This will cause a growth of laterals which will form the commencement of the head.

If stakes are not used or if cuttings are planted, the thinning of the shoots or topping of the tips should not be practiced.

Second Year.—Sometime during December of the year of planting, or in January, February or March of the following year, the first winter pruning takes place. Vines which have made a small growth should be trimmed to one cane, which is then shortened to two buds, and the treatment recommended for strong vines during the first year be adopted.

Vines which have made good, vigorous, well-ripened canes, should be trimmed to the most nearly vertical of the good canes. This cane should be shortened to the length which it is desired to give the stem of the vine. This cane, in fact, constitutes the stem of the vine, and should be chosen and treated with great care. If there is no cane suitable in size or position, the vine must be cut back to two buds and the starting of the stem deferred until the next year.

Vines which are cut back to two buds at this time require careful attention during the following growing season. If neglected, they will soon send out numerous suckers and shoots near the ground, which can never be formed up to form a straight stem. The removal of the shoots of such vines during the summer and pinching back is, then, the chief requirement.

Third Year.—In the winter following the second season's growth, canes will probably have been grown from two or three spurs. These spurs should consist of one or two buds, according to their strength. They should be distributed on the head and, where there are vigorous canes, two or more buds are kept. Weak or poorly placed canes should be cut back to one or two buds leaving them at the base. The spurs should be selected so as to make the head as symmetrical as possible, and should be as nearly as possible at the same height from the ground.

Vines started in this way will have sound, healthy trunks, will be easy to prune and cultivate, and altogether more satisfactory and profitable than the neglected and poorly shaped vines often seen. A crooked, gnarled trunk with a number of them, leaning out into the rows on soft and yielding ground, is more easily broken by teams and more liable to injury from every cultivation.

The cost of stakes is a serious consideration, but will be more than made up by the saving of work and the vines when they come into bearing. The head pruned or trellised vines they are essential and are better put in the first or at latest the second year.

For short pruned vines they are much more used and facilitate the proper shaping of the vines. Stakes for this purpose need not be long or heavy, and are only required for four years, or at most five years. At this time a properly trained vine can support itself. A stake three or four feet long and one and one-quarter inches in diameter is usually sufficient. Redwood is the best material for these stakes.

Suitable stakes for short pruned vines can often be made from willow, poplar, gum saplings or grape canes. All these woods require some treatment or they will decay the first year.

A simple and effective method of treatment is to impregnate them with bluestone (copper sulphate). This is done by placing the stakes as soon as made in a tube containing a ten per cent solution of bluestone. It is only necessary to have a few inches of one end of the stake in the solution. In from two to twenty hours the solution penetrates every part of the wood, and the bluestone can be seen crystallizing on the upper end of the stake.

The stakes must be made and bluestoned as soon as the wood is cut. If allowed to dry even partially it will take several days to thoroughly impregnate them, and it may be done then only by completely submerging them in the solution.

FREDERIC T. BIOLETTI.

Berkeley, December 22, 1908.

Secretary Wilson to Retire

IT is announced from Washington that Secretary of Agriculture Wilson is to be retired by the President at an early date. We regret to hear this of Secretary Wilson, as in the past few years he has given much attention to American viticulture and in particular has done much for the promotion of the California wine industry. As a result of his sympathetic interest we have important experimental stations organized throughout the State in which investigations of the utmost importance to the industry are being carried out. This work is bringing valuable results at an earlier period than was expected, a fact which is largely due to the efforts of Professor Husmann, the present viticultural expert of the department. We earnestly hope that Mr. Wilson's successor will give the department the valuable work now being carried forward, but on the contrary will encourage it.

The Influences of the New Planting on the Wine Supply.

By Henry W. Morgan, Pioneer California Wine Investigator.

THE [illegible] of the new vineyard plantings [illegible] progressively since 1900, has begun to [illegible] the commercial effect on the wine production.

[illegible] to yield of the individual vineyard [illegible] the average, the aggregate in 1906 [illegible] tonnage second only to the great production of [illegible]. The Internal Revenue returns appear to presage a [illegible] of over 16,000,000 gallons for the season of [illegible] the largest in the history of the State; while from the best [illegible] comparable, the dry wine vintage will reach fully [illegible],000 gallons, making California's total over 41,000,000 gallons, against less than 30,000,000 gallons in 1905, and compared with about 45,000,000 gallons in 1902, the greatest vintage [illegible] California ever produced.

The destruction of wine stocks in the great San Francisco fire has caused an unusually early and heavy demand upon wine growers, and this has sustained values from first hands at unusually high figures; in fact, the parity between new and matured marketable wines is very much in favor of the former, and unless unforeseen contingencies arise, an unprofitable outcome must result to those dealers who have gone early into the field.

The question which confronts those who look into the future instead of considering only the immediate present is what will be the effect on wine values when the vineyards now planted and to be planted shall have come into full bearing.

In the dry wine districts, the growers have not so much to fear, except that the reflex action of low prices in the sweet wine districts, where the principal new planting has taken place, may bring grape values down to more reasonable figures that have recently prevailed; for attempts, more or less successful, are being made to turn out a marketable dry wine by blending the cheaply produced, inferior wines of the south with the higher priced wines imported from the northern counties, and this, if successful, is bound to bring down the average value of dry wines.

The general wine business has resumed more normal conditions. The earthquake and fire losses caused a holding back of reserve stocks of wines and a raising of prices from the fear that the vintage would be a short one, but this having proven unfounded, dealers are freely offering wines at more reasonable figures in the effort to regain trade in markets jeopardized by the high prices prevailing after the great California disaster. [illegible] is very apparent, for nothing could be more detrimental to California interests than to have an increasing yield meet a

That these markets should not be abandoned or contracted decreasing demand. It, therefore, behooves all concerned to meet the situation reasonably and sensibly and be satisfied with moderate profits in the effort to promote an expanding market for the impending increased vineyard yield.

Yes?

THE small grape grown in Greece and known commercially as the Zante currant appears to be a great stand-by. It is produced in large quantities, and the world's markets are not always ready to [illegible] promptly, but the nimble minded Greek does not let [illegible] waste. He turns them into such products as sugar of [illegible] into pulp foods (marmalades and jams) for the markets of Northern Europe. They are also made into a fodder by combining them with starchy matter and are highly esteemed for stock [illegible]. Some day our own growers, instead of worrying about the market for their raisins, will turn their attention to the other uses to which their products may be put, and they will find that the demand for them will be practically illimitable.—*San Francisco Chronicle.*

Chapman & Wilberforce Quite Optimistic.

EDITOR WINE AND SPIRIT REVIEW. DEAR SIR: In reply your favor of December 28th, we have much pleasure writing you a few lines regarding our experiences during 190 We need not say they were somewhat agitated, but all is we that ends well, and we are half inclined to think that the sha ing up may have done us good. We certainly cannot compla of present business, and have every possible confidence in th future.

During the past year we have accepted two new agencies, tha of Messrs. Acker, Merrall & Condit Co., of New York, carryin with it the direct representation of their European correspon ents, and that of Messrs. Brown-Forman Co., the well-know Louisville distillers, both of whom have been keeping us ver busy.

In vintage champagnes we have not sold quite so much a we did last year, owing probably to the unpleasant little inte ruption in the spring, but they are here to stay, and are dail becoming more appreciated. The '89's and '92's are now e tremely rare, but we still have some of the '93's, and from ther we jump to the '98's, which are in very good demand, and als beginning to become scarce. We bought all there was left o the St. Marceaux Vin Brut 1898, and, when that is exhauste which will be very soon, we will tackle the 1900, a very exce lent vintage, but still rather young. They are now selling thi in New York, as they were unable to get any more of the 189 All champagnes are running very well now, and we have bee glad to get into touch again with our old friends, Perrier-Jouet Krug and Ayala, for the last named of which we are sole agent for this Coast.

Another notable feature during the past year has been the im proved demand for clarets, especially light ones, and we hop to do well for our new friends Messrs. Schroeder & de Constans of Bordeaux, whose wines have been giving great satisfaction and are very reasonable in price. The demand, however, ha been principally for the cheaper and medium qualities, th better ones being still comparatively neglected. There is als a better demand for the native wines.

We are likewise glad to notice an improved inquiry for Scotch whiskies, and we have been doing very well with Peter Dawson's Perfection, Extra Special and Old Curio. We have some of Mr Dawson's well-known diaries, just arrived, for distribution t our friends.

American whisky is rather a new feature for us, but we have every reason to be more than satisfied with what we have done so far with the Brown-Forman Co., their "Old Forester," es pecially, taking very well. This is only shipped in glass, bottled in Kentucky, but we have several other qualities in bulk, to suit all tastes, and we are going to push this agency for all it is worth. We are, dear sir,

Yours very truly,

CHAPMAN & WILBERFORCE.

Purity Crusade In Honolulu.

HONOLULU, December 5.—The Treasurer's Department has started a raid of the various dealers here who are selling adulterated liquor. Of thirty samples of whisky very few proved to be free from forbidden substances. In the cheap claret, however, which is popularly supposed to be composed mostly of acid and a little coloring, only one sample fell below the test, and this to such a degree that it was hardly worth while making a test case of it.

While only a half dozen arrests have been made, there will be many more to follow if convictions can be obtained.

E. M. Sheehan Predicts Prosperous Days

E. M. SHEEHAN, Vice President and General Manager of the California Winery at Sacramento, in response to a request for his views of the situation of the wine industry and trade, gives the following estimates of the output and views of the outlook in general.

The yield of wine grapes in Napa valley in 1906 amounted to 75% of a normal crop, that of Livermore valley to 80%, Sonoma county about 55%. Fresno county had a fairly good crop, the yield amounting to 70%. Sutter and Yuba counties, in the northern part of the State, did badly, only about 60% of a normal crop being harvested, while Sacramento county growers had about 85% of a normal crop. The foregoing percentages are based upon Mr. Sheehan's personal observations gleaned from contact with growers in the several sections named.

Throughout the season growers of wine grapes have realized about $10 per ton, or about $95 per acre, and taking the season from beginning to end the claim is set forth that the wine grape growers made more money per acre than growers of table grapes. It is, of course, a fact that the price per ton of wine grapes was not nearly as high as for table grapes, but the expense of harvesting and marketing the wine grapes is only about 70% of the cost of getting the table grapes to consumers.

Immediately after the destruction of between 15,000,000 and 18,000,000 gallons of wines in the San Francisco conflagration last April the prices of California wines were raised. This was just the opportunity desired by the cheap wine makers of Ohio, Missouri and Mississippi, and they unloaded on the New Orleans, St. Louis and other markets in that territory something less than 5,000 barrels of so-called wine, very poor in quality, but which was sold below prices asked by California wine makers. "To meet this competition," said Mr. Sheehan of the California Winery, "California wine makers are supplying their old customers in the East with a brand of wines that is not up to the standard of the regulation California product, but which is vastly superior, nevertheless, to the wines produced in Ohio, Missouri and Mississippi, which have temporarily displaced the California products in the central western States. Revised schedules of prices are being quoted Eastern buyers at the present time and there is no question but that California wines will promptly regain the markets of New Orleans, St. Louis and other large consuming centers. However, the California wine makers are not eager to supply new customers in the East with this cheaper grade of wines, but only propose to supply such of their old customers as evince a desire to handle the cheaper grade in order to be able to meet demands made upon them.

"The makers of claret wine have announced a reduction of fully 20% in price.

"We realize that an irreparable damage will be dealt the reputation of California wines by putting the cheaper wines upon the market, but the present crisis demands the action."

Another factor that will help the California wine makers to win out is the National pure food law which goes into effect the first of the coming year. Through this the buyer will be able to satisfy himself at a glance whether he is buying wine or an imitation of it. The so-called "wine" [illegible] Ohio, Missouri and Mississippi will be forced to show what they really put into their product. On the other hand, the California wine interests, being interested in marketing the juice of grapes only, will be in a position to court investigation into their product.

Already reports are at hand that the California Wine Association and other wine marketing concerns are booked with orders for 1907 delivery, the business coming mainly from the other side of the Rocky mountains.

Maraschino Decision Expected to be Final

THE Board of United States General Appraisers recently handed down a decision which is expected to settle [illegible] of the [illegible] of the [illegible]. The decision [illegible] Brothers & Co., of New York. [illegible]

[illegible] by the Appraiser to be fruits preserved in sugar, and were assessed by the Collector under paragraph 263 of the Tariff Act of 1897, as fruits preserved in sugar, [illegible] not specially provided for. The importers claim the merchandise to be dutiable [illegible] paragraph 292 [illegible] at [illegible] per cent ad valorem under section 6 [illegible] as a non-enumerated manufactured article.

In his decision Judge Sommerville says:

"Maraschino, sometimes improperly called a cordial, is a liqueur or preparation containing sugar and flavored with the juice of maraschino cherries, sometimes containing alcohol and at other times not. Paragraph 317 of the Tariff Act of 1894 levied a duty of 30 per cent ad valorem on [illegible] and fruits preserved in [illegible]. The corresponding paragraph 263 of the Tariff Act of 1897 [illegible]. While the present Tariff Act of 1897 [illegible] the word 'syrup' [illegible] consists of a [illegible] solution of sugar in water [illegible].

"The present importations [illegible] less than one per cent of alcohol. [illegible] the goods would, therefore, be [illegible] as fruits preserved in sugar. This seems to be in accord with the decision of the Circuit Court of Appeals in the case of United States v. [illegible]. [illegible]

LASH'S BITTERS
TONIC LAXATIVE

Trying Times for Wholesalers.

EDITOR WINE AND SPIRIT REVIEW. DEAR SIR:—The wholesale liquor dealers of San Francisco have indeed gone through very trying times these past nine months. The replenishing of their stocks, destroyed in the big fire, has not been an easy task. The scramble to bring in goods quick at any price, resulted in the upsetting of all former standards as far as cost and selling prices were concerned. Goods were bought in the Middle States, the east and south, and routed any old way, so it was a quick one—never mind the cost.

The first few months after the fire there was no accurate way of getting at the exact cost of goods laid down at the warehouse until they were actually in the warehouse, because the cost of handling and hauling the goods changed from day to day.

Most of the wholesale liquor dealers of San Francisco are importers also, and a large percentage of their imports arrive here by steamer or by sailing vessels from Europe. Former prices on all imported goods were based upon bringing them by "all water route," which is much cheaper than "water and rail route."

Naturally, goods being hurried here overland from the Eastern ports showed heavy increase in cost, and the wholesaler had to increase his selling price in proportion or lose money. Wholesalers handling the same article probably sold at different prices because the cost of the article to each one might figure quite differently.

The trade in many instances could not understand why the price on so-and-so was different or higher now than formerly, thought the wholesaler was over-charging and waxing fat on the prices he obtained, when just the opposite was, no doubt, nearer to the mark.

We venture to say that goods in our line have been sold at a less margin to the wholesaler since the fire than before, as he was selling close to cost and conceding many points in striving to please and hold his trade.

Business is nearly back in its normal channels. Every steamer and sailing ship brings in goods at old-time rates, and as soon as we can reduce the rate of insurance and get back to more commodious quarters, which will reduce the cost of handling goods, we will all be once more as content and happy as we were before the fire.

P. J. WINEGER & Co.

SIEBE BROS. & PLAGEMANN
WHOLESALE
WINE AND LIQUOR MERCHANTS
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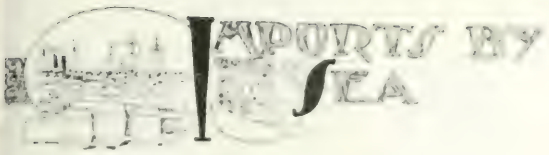

IMPORTS

IMPORTS BY RAIL IN BOND

Strong Plea For Retailers.

PACIFIC WINE & SPIRIT REVIEW
JOURNAL OF VINICULTURE

Determined to Enforce the Pure Food Law

A [illegible] dispatch from Washington says: "We cannot [illegible] Pure Food and Drugs Act," said Secretary Wilson of the Department of Agriculture, to-day. "But you may rest assured that among the first to be reached will be [illegible]."

The Secretary said that labels now in the hands of manufacturers and dealers may be used until October 1st, because the department has no desire to impose upon them a heavy loss. "But," said the Secretary, "on all products entering into interstate or foreign commerce it will be necessary to have a label that will show what the package contains. If the old label does not show this, it must be put upon the package must show it.

"If unwholesome coloring matter is used by the manufacturer, he will lay himself liable to prosecution. No aniline dyes or deleterious preservatives will be permitted in food products, and manufacturers may as well make up their minds to that and adjust their business accordingly."

This is certainly good news for California wine men, for nothing in connection with the Pure Food Law could be more to their advantage than the strict enforcement of the measure. The wine men of this State occupy an enviable position by reason of the fact that they are able to produce absolutely pure, whole and wholesome wines without any unnatural assistance. In other words, they are not like wine producers in other sections of the United States, necessitated to add sugar, coloring matter, [illegible] etc., in order to make wine. Nature has so placed this portion of the country that it is the natural home of the grape, and the one spot on the continent where the vine best comes to perfection. Furthermore, the territory in which wine grapes can be thus grown, is practically boundless, and every day sees new plantings. California could easily produce four hundred million instead of forty or fifty million gallons of wine as at present.

Now that the [illegible] Pure Food Law which appears to be sufficiently strong to enable the Government to supervise the production of all food and drug products, we certainly hope, for the good of the California wine industry, that the provisions of the statute will be strictly enforced. Heretofore the greater part of California wines have gone to the Eastern markets in bulk and there been sold to hotels, cafes and high-class bars, only to appear under [illegible] brands while the commoner wines have gone into [illegible] pockets of California. Now that these [illegible] go before the public under their true colors, the producers of our products will certainly increase rapidly and immediately enjoy a far greater popularity. In other words, as we have often said in the past, if California wines of the higher classes [illegible] largely masqueraded under foreign labels, the industry would have had a far greater development. However, things are coming our way now, and we look for highly satisfactory results from the enforcement of this Pure Food measure. [Ed. Review.]

A Serious Blunder.

THE San Francisco *Chronicle* published a dispatch from the State Capitol on January 9, for which there should be a full apology made to the wine men of California. This telegram says an alleged interview with State Senator H. S. G. McCartney of Los Angeles, who is to introduce the Pure Food Law, which he hopes to pass through this Legislature. The *Chronicle* correspondent makes Senator McCartney say: "Our general sight will be with the wine men. They tell us they have to compete with cheap Italian wines, as if that were an excuse for objecting to pure food legislation. If any one wants to sell adulterated stuff, he should at least be compelled to go outside of this State to do so."

As a natural consequence of this publication, Senator McCartney was bombarded with dispatches from every representative wine man of the city and State, calling attention to the fact that if he was not misquoted, he was grievously wrong. These dispatches were all of the same tenor; as a sample thereof we give the telegram of the Italian-Swiss Colony:

"This morning's *Chronicle* quotes statement from you that wine men will fight your proposed bill for pure food. Cannot believe such statement from you, as California wine men are united in favoring all the States of the Union adopting laws similar to the Pure Food Law passed at the last session of Congress."

Signed, P. C. Rossi, President of the Italian-Swiss Colony, with six of their other wineries throughout the State owned by the Colony.

We are pleased to state that Mr. McCartney repudiated the *Chronicle's* alleged interview, and said that he thoroughly understood the attitude of the wine men of California, and how the Pure Food Law would benefit them if properly enforced.

Notwithstanding Mr. McCartney's announcement, the *Chronicle*, which has a National circulation, has done the mischief just the same, and has cast odium upon the wine industry of this State. It goes without saying that certain Eastern interests will jump at the opportunity offered by this dispatch to give a black eye to the wines of the Golden State. This being a fact, in behalf of the California wine men, we request the *Chronicle* to make a prominent editorial correction of this blunder. We know it was not intentional, and, further, that the *Chronicle* is a true friend of every industry of the State, all of which makes it easier for our contemporary to correct this misstatement made in its telegraphic columns.

"It is to Laugh."

THE wine men not only of California, but of the United States, all of whom know Henry Lachman, either personally or by reputation, will certainly smile when they hear that Mr. Lachman is now a plain farmer. He has recently bought a large portion of the famous old Gallegos winery property, including the home buildings, the residence and all the adjoining hills. Mr. Lachman will make his permanent home there. Before he retired from the superintendency of the California Wine Association, he was one of the most active, energetic and hard-working men in the industry and at the same time an all-round wine expert. While he knows a world about wines and the growing of vines, he confessed to the writer the other day that he is away up "in the air," as to the growing of early *potatoes* with success.

Like Substances

THE Pure Food Commission, headed by Secretary Wilson of the Department of Agriculture, have during the past month, visited Peoria and the leading distilleries in Western Pennsylvania, where they held hearings affecting the Commission's interpretation of "like substances" in the Pure Food Law.

The blenders of whisky emphatically declare that the Commission thus far has been unjust in its ruling that mixed spirits cannot be called whisky. Leading members of the trade who make a specialty of blends, appeared before the Commission and made a strong plea for the more liberal interpretation of the law. At Peoria, the Commissioners noted the process of the manufacture of spirits, and in Pennsylvania the method of producing whisky. With this personal knowledge and the information they have obtained from the whisky men, they will arrive at their final conclusion. If this is favorable to the blenders, well and good, but if the Commission holds to its present position, the matter will be carried to the courts for final judgment. Knowing the attitude of the Commission at the present time, we are inclined to think it will be a matter for the courts to try and determine eventually.

Replying to Many Queries.

THE Pure Food Law is now in operation, but it would hardly be proper to say that it is in full operation. In answer to the many inquiries of the wine and whisky men, we can only say that we are unable to give a safe answer to them. The only advice we can offer is to read the announcement of Secretary Wilson, of the Department of Agriculture, in the November issue of the REVIEW, and proceed on the lines laid down therein by him. He seems to give the wine and liquor men a friendly suggestion, and it is evident that this is the best he can do at the present writing. Doubtless some decisive ruling will result from the recent extended trip of the Pure Food Commission.

The editor has no hesitation in doffing his pleasure at receipt of a Christmas present from A. P. Hotaling Co., of this city. It was in the form of a case of good Old Kirk whisky, and is destined to properly fill many long-felt wants.

Coast News of the Trade.

On December 16 the City Council of Tucson, A. T., raised the liquor license from $500 to $750 per annum.

St. John Wang was given six months in the county jail on December 1.

Fairfield, Wash., City is [illegible] voted by-laws to [illegible] 106.

Suit [illegible] is [illegible] to the boycott of "Long Island" Los Angeles [illegible] on the 24th of December the City Council passed an ordinance limiting saloons to a certain [illegible].

The Board of Police Commissioners, on December 5th, adopted a resolution which provides for "Indian ale stores to remain and for the removal of Sayre." This will mean a good [illegible] ably solicited, and the results is that the Police Commissioners could not have long ago announced that [illegible] licenses of saloons would not be granted. They certainly have not taxed fair with the trade.

Kearny saloon property owners are said to be [illegible] an organization to regulate the quantity of saloons on their [illegible] sale to not more than two to each block. Why the Kearny street property owners, who have shown themselves to be the least enterprising of any in the city, should consider themselves entitled to drive the liquor traffic from their [illegible] is hard to understand.

Healdsburg, Wash., after an active campaign, voted on prohibition. The [illegible] was still made on both sides.

The Trustees of San Mateo have raised the license from $75 to $50 per quarter. They have also limited the number of saloons to seventeen.

At Alcatraz the Trustees have raised the license from $150 to $200 per year, private soldiers [illegible] to saloons. The saloons are limited to six.

SIMON LÉVY & CO.

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P. Garnier, Enghien les Bains
Abricotine and other Cordials

Legler Pernod, Couvet & Pontarlier
Absinthe and Kirschwasser

Hills & Underwood, London
Old Tom Gin, Dry Gin, Sloe Gin and Orange Bitters

C. A. Lindgren & Co., Stockholm
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A. J. Anderson & Sons, Goteberg, Sweden
Brannvin and Aquavit

R. Slater & Co., Glasgow
Ben Cruachan Scotch Whiskey

Connor & Sons, Belfast, Bally Castle Irish Whiskey

PHONE MARKET 772 — 208 TWELFTH STREET, NEAR HOWARD — SAN FRANCISCO

BRANDY PRODUCED.

OFFICIAL REPORT

	Tax Gals.
	174,856.
	9,627.
	1,229.
	164,212.
	12,814.
	None
	37,617.
	620,834.

	Tax Gals.
	35,658.
	23,421.
	12,781.
	None
	11,892.
	None
	12,443.
	261,671.

SWEET WINES PRODUCED.

	Pkgs.	Tax Gals.
	3231	692,969.7
	223	20,157.2
Brandy actually used for fortification	3730	743,785.1

	Wine Gals.
	684,097.59
Sherry produced	1,615,026.58
Angelica produced	248,714.14
Muscat produced	327,393.94
	48,996.09
Total sweet wine produced in	2,924,228.35

	Pkgs.	Tax Gals.
Brandy withdrawn from distillery for fortification	327	78,284.6
Brandy withdrawn from special bonded warehouse for fortification	None	None
Brandy actually used for fortification	333	79,974.2

	Wine Gals.
	26,356.67
Sherry produced	301,735.43
	19,529.56
Muscat produced	27,795.15
	None
Total sweet wine produced in	375,416.81

The Guadalupe Vineyard Co. sent out a very appropriate holiday greeting to their friends. It was a picture post card showing San Francisco as it appeared on the day before the great disaster. It is remarkably fine color reproduction of the dear old town and will eventually be treasured by those who were familiar with it as their Queen. Chas. Rinaldi, president of the company adds a verse to the printed matter on the card as follows:

"San Francisco! Queenly, proudly and fairly she stood
When a cruel fate checked her career;
Grateful to all who have done her some good,
In the sacred spirit of brotherhood,
We bid them a Happy New Year."

During the month, we received a very pleasant call from Fred H. Clarke, of Milwaukee, Wis. Mr. Clarke is and has been the representative of Lachman & Jacobi during the past 15 years, and during that time has probably sold more wine than another single salesman in the United States. Mr. Clarke's territory includes Minnesota, Wisconsin, Indiana, Michigan, Ohio and the State of New York with the exception of Greater New York. He reports an exceptionally good Fall trade and has only one cause for complaint, and that is the difficulty in filling orders promptly. His house has performed wonders in the establishment of the new plant at Petaluma and is rapidly overcoming the many serious difficulties that has confronted it, like all other houses since the April disaster.

PERSONAL MENTION AND NOTES.

Cartan McCarthy & Co., this city, are sending to their customers an artistic and handy desk calendar. The main feature is a fine color reproduction of the famous painting, "Lucille". The calendar is issued in the interests of the popular "[illegible]" whiskey.

The Enterprise Brewing Co., with their usual enterprise, give their customers a handsome calendar in the interests of Yosemite Beer. The attractive feature of the work is a handsome life size bust of a stunning blond in a picture hat. It is done in handsome color work and will be highly prized by the recipients.

Simon Levy & Co., formerly at 211 Battery street, now at [illegible] Twelfth street, report business very good despite the stormy weather we have been experiencing for several weeks, and the after holiday times. Trade with the house has been of large volume, their specialty being wholesale handling of fine syrups and cordials. Their advertisement showing the many specialties they carry will be found elsewhere in this issue.

Chas. Meinecke & Co., 314 Sacramento street, have done a phenomenal business since the fire, the volume being apparently only limited by the ability to supply the demand. Their specialties such as Duff Gordon Sherry, Swan Gin, Booth's Old Tom, White Horse Cellar Scotch, Hayden Whisky, etc., have made great records during the past few months. As an indication of what this popular old house is doing it can be stated they are handling seventy-five per cent more business than they did at the same time last year, which is a record of which Mr. Kuss and his able assistants may well be proud.

Messrs. Ahrens, Pein & Bulwinkel report business of very good volume, notwithstanding the stormy weather and post Holiday conditions. They are erecting a three story building at First and Harrison, the upper portion of which will be for hotel purposes and the lower for stores. They will have greatly improved facilities for handling their large and growing business and it is understood they will remain in the new place for at least two years, or until such time as the section of the city where their original store was located, on Post near Taylor, which is owned by Mr. John Bullwinkel, has been sufficiently rebuilt to warrant the reconstruction of the burned edifice.

A. L. Dowler, Pacific Coast manager for Clark Brothers & Co., of Peoria, Ill., who have been located in Oakland since the fire and doing a large volume of business under very adverse conditions, will soon return to San Francisco and be located in permanent quarters. The new home of the house will be on the East side of First street, near Market, about where the establishment of the A. Chevalier & Co., was formerly located. The building will be two story and basement brick, with a frontage of 45 feet and a depth of 137-6. This will give them sufficient working space for the present. Business with the house is in the "O. K." column, but like everybody else they are sorely handicapped by the inability to secure goods [illegible]. A few days ago they had six carloads in transit and could not find an inkling of where the aforesaid cars were located.

Astonishing Demand for High Class Goods.

EDITOR WINE AND SPIRIT REVIEW, DEAR SIR: Complying with your request for a [illegible] for the [illegible] issue, the [illegible] demand [illegible] has in fact [illegible].

The Ruinart champagne, [illegible] with special [illegible] Ruinart Père & Fils, has been [illegible] well [illegible], in fact, [illegible] supplies [illegible] holiday [illegible].

The demand for Cantrell & Cochrane's ginger ale and [illegible] is exceedingly large. The same may be said in regard to Messrs. Deinhard & Co.'s Rhine, Moselle and Sparkling wines, Mr. P. Chauvenet's Burgundies, as well as other goods of class.

The liquor trade has received a [illegible] by the Pure Food and Drug Act, now going into effect. We believe, however, that [illegible] which followed the April earthquake [illegible] of the new law after the regulations have been more well understood, will [illegible] not only prove beneficial to all concerned, [illegible] of its legitimacy [illegible] the absurd and [illegible] growing prohibition [illegible] ally.

Our Old [illegible] will be shipped from Louisville, Ky., strictly within the [illegible] provisions of the new law, guaranteed by a certificate filed [illegible] with the Secretary of Agriculture.

Wishing you continued success [illegible]

Yours very truly,

WILLIAM WOLFF & CO.

$500 PRIZE

OFFERED BY

PETER DAWSON

Distiller of Dawson's Scotch Whisky

For particulars see Dawson's Illustrated Blotter and Diary for 1907. Now ready for free distribuaion.

CHAPMAN & WILBERFORCE

SOLE AGENTS

628 MONTGOMERY ST. TELEPHONE TEMP. 1319

New York Correspondence

New York, January 15th, 1907.

EDITOR PACIFIC WINE AND SPIRIT REVIEW: A Happy New Year to all and may it bring success and happiness to California wine growers by the appointments and favorable outlook of 1907.

The year 1906 has proved [illegible] as one of the most important for the Wine Industry of the United States. [illegible] the wine and grape growing regions through the Southern and Eastern States, a greater interest has been given to and more money invested in the Domestic Wine Trade, towards the end to see how much [illegible] attained the planting of the famous "Cordova" as the result of prohibition and pro[illegible] for American Wines.

While the many lines of patented wines of California must necessarily hamper progress for a few years, still so much good stuff has been done in the past year for the promotion of American wines, and the good work goes on, that the future promises [illegible] gradual reversion of favor from the foreign product.

The much time and effort it cannot be given to the persistent and systematic education of the public as to the advantages of the use of wines daily in the home, [illegible] the same as we now use coffee, tea and other beverages.

What Shakespeare called "the tide in affairs of man," and some one of our modern days styled "the psychological moment," seems to have come for just such missionary work. The Pure Food agitation must needs bring to the light of publicity the many shams and delusions, which in the past we have accepted and taken into ourselves as the substantial article. Purity as applied to our articles of food and nourishment will be the [illegible], not Pure Americas. Wines must be properly heralded to [illegible] the purest brands.

The past year has been a most peculiar one in the whiskey business. A generally prosperous condition prevailed in the [illegible], and strange as it may seem, the liquor interests were hit harder by less and temperance than ever before.

After all the fuss made at the last session of Congress to get passed the law permitting the sale of alcohol, for use in manufacturing, the arts and sciences, free from tax, it appears nothing has been done to take advantage of it. The Internal Revenue Department issued voluminous directions explaining the distilling process and [illegible] has been created in the Treasury Department, and a chief and [illegible] are patiently waiting for the commencement of operations. The Law was passed over my protest [illegible] January 1st. Up till now, not an application has been received for authority to establish denaturing plants.

The Secretary of Agriculture, accompanied by the lawyer for the Department, and also by Dr. Wiley, chief Chemist of the Department, is touring the country, visiting a number of distilleries and some blending houses. One [illegible] in Baltimore, tomorrow in Pittsburg, the day after they are to be in Peoria or Terra Haute or some other place. The trio are on a tour of investigation, the Secretary desires to obtain his information at first hands, and intends to [illegible] On this account, it is not at all [illegible] any standard or definitions of whiskey will be promulgated for some time.

Notwithstanding January 1st has come and gone and the Food and Drugs Act is in force, the whiskey question is still unsettled and the Trade as much at sea as ever, though it seems to be pretty well decided that, at least for the present, blending, rectifying or redistilling, whichever you may prefer to call it, will go on identically as before. The only changes to be made are in the labels. The age, when stated, will be *the* age. "Pure Rye" will vanish, "Rye Blend" will take its place. Even distilleries of some whiskeys, heretofore known as Pure Rye, have changed the title. The Department has not yet determined what a Pure Rye must be. But the all important move will be that acting under legal advice, and in the exercise of their judgment, the Blenders will label their mixture of spirits and whiskeys "Blended Whiskey," or, if low priced, low-proofed goods, "Compounded Whiskey." They take the position that spirits and whiskies are like substances and until the matter is decided by the courts, will contend for this. Not Lawyer Hough alone advises this; lawyers of equally high repute coincide with him, and the concensus of opinion in the Trade is, that the courts will so ultimately decide.

The question of coloring and flavoring is also settled, so far as the trade is concerned. The Law itself clearly permits the use of these ingredients, provided they are not harmful, without any qualifying word, other than "only." Coloring and flavoring only, is the purpose for which these ingredients may be added, and only for such purposes will they be added. True the regulations arbitrarily determine that if the product be styled "Blend" only one pound to 800 pounds may be added.

In a recent announcement, the Honorable James Wilson, declared the Department of Agriculture in promulgating its decisions, was guided by its judgment and suggested it was not infallible, and that, the Manufacturers were permitted to also form their own judgments on debatable questions. The judgment of the Eastern dealers is that the law itself permits them to color and flavor to such extent as they desire, and their legal advisers confirm this. They will therefore proceed under the Law, and will contest the regulations, should it become necessary.

The Warwick Distillery, one of the largest and best known plants near Richmond, Kentucky, has been sold to the Bernheim Distilling company, of Louisville, Ky. The price is said to have been close to $100,000.

NEW YORK.

Substances Used in the Preparation of Foods.

THE following letter was recently received at the Department of Agriculture:

"We import a preparation of gelatin preserved with sulphurous acid for the purpose of fining wine. This gelatin is not used as a food and does not remain in the wine, although a small amount of the sulphurous acid may be left in the wine. Please inform us if the sale of this product is a violation of the food law."

It is held that the products commonly added to foods in their preparation are properly classed as foods and come within the scope of the food and drugs act. The Department cannot follow a food product into consumption in order to determine the use to which it is put. Pending a decision on the wholesomeness of sulphurous acid as provided in Regulation 15 (*b*), its presence should be declared.

JAMES WILSON,
Secretary of Agriculture.

Washington, D. C., December 13, 1906.

Thos. W. Collins and Co.

334 Larkin Street, San Francisco

Pabst Brewing Co.

Milwaukee, Wis.

EXPORT

Red, White and Blue

BLUE RIBBON

PABST EXTRACT

"The Best Tonic"

Telephone Market 2543

MOTT'S

Pure New York Apple Cider & Vinegar

Guaranteed to Pass the Pure Food Laws of Any State

MOTT'S CIDERS ARE THE BEST

GOLDEN RUSSET CIDER—Gold Label. Extra Dry. Slightly Alcoholic. Fermented juice of Russet Apples. It is heavily bodied, rich and of delicate flavor.

CARBONATED SWEET CIDER—White Label. Non-alcoholic.

Thos. W. Collins & Co., General Distributors **334 Larkin St., San Francisco**

News of the Northwest

SEATTLE, WASH., December, 1906.

IN Seattle, both the wholesale and retail liquor dealers have received an encouraging holiday trade. They are at present in the midst of [illegible] all report that they will be satisfied if the [illegible] 1907 equals that of 1906.

The [illegible] City Council of Tacoma passed an ordinance raising the annual retail liquor license to $1000. Other sections of the ordinance provide that all applicants for licenses shall give their [illegible] at the names of all partners in the business, that the petitions shall be signed by a majority of residents of the block, that no license shall be granted except by a vote of the majority of the Council. Theatrical performances and the employment of women are prohibited in any saloon. It is expected that the Mayor will veto this ordinance, although its supporters claim that they can pass it despite his opposition.

New Years Eve was celebrated in Seattle in wide open fashion. Early closing laws were completely ignored, and the fashionable cafes, the Butler, the Savoy and the Rathskeller, literally flowed with wine during all the hours of the morning of January 1st. The wine merchants state that far more California and imported wines were consumed during this holiday season than at any other period in the history of the trade.

The one o'clock closing law in Seattle has brought the greatly maligned automobile into prominent use. It is quite the thing to speed out to the roadhouses lying without the city limits and to partake such refreshments as they have to offer. The proprietors of both the roadhouses and the garages are prospering.

A trainload of glass-enameled steel tanks was recently received by the Seattle Brewing and Malting Company at Georgetown. A special train was required to bring the shipment, and was run only in daylight to insure safety. The tanks are to be used for storage and storing beer, and are of steel, with glass enameled interiors. Another trainload is due shortly; the two shipments forming part of improvements costing $350,000, which the company is making at its Georgetown plant.

Plans are on foot to build an amusement resort in West Seattle to be modeled after the famous White City and the Coney Island resorts. In all probability, the sale of liquor will be a feature.

The building of the Olympia Brewing Company's bottling works at Seattle is well along towards completion, and the machinery is now being installed. This will be one of the most complete bottling works in the West.

Dean Smith has established a new saloon in Little Rock and has installed an entirely new outfit.

Victor Keckonen, the popular and successful saloon man of Aberdeen, has recently opened [illegible] in that thriving city.

Holmes & Howell have opened "The Igloeland" at Olympia. Both of the gentlemen are from Montana, and are planning to make their resort one of the swellest in the West.

The State Supreme Court recently handed down a decision that the action of the Aberdeen City Council in revoking the license of a saloon was final and could not be appealed.

The Sierra Maria Vintage Co., of Lamanda, Los Angeles County, this State, sent out one of the most artistic calendars of the year, to their friends. The center piece is entitled "The Old Squire." It is from a famous painting by Wm. Verplanck Birney, reproduced by color photography. The scene is a corner of an appartment in an old English house, rich in sentiment and coloring, perfect in composition and detail, rich, dignified and simple, in the fine mahogany furniture and interior furnishings. It is something well worth preserving.

The Western Distilleries, we understand, will in a few days declare a substantial dividend, not only to common but to preferred stockholders. This company is having a remarkable career and the regularity with which it declares dividends, and considering the fact it is in competition with the great spirit distilleries of the East, goes to show that it is not only able to take care of itself, but that there is plenty of good business on the Pacific Coast.

Among the many calendars that have been received that of Messrs. Chas. Meinecke & Co., this city, is, as usual, one of the most artistic and costly. Following their usual idea of attractiveness in calendars, the feature is the bust of a beautiful woman, decked in scarlet poppies, chiffon drape and stunning picture hat, all from the brush of the famous artist, A. Piot. The picture is finished in a style which gives it the appearance of an oil painting.

JOHN SROUFE & CO.

IMPORTERS OF WINES AND LIQUORS

Fine Kentucky Whiskies

659 and 661 Devisadero St.

Corner Grove

Sole Agents for Slater's Premium Bourbon SAN FRANCISCO, CAL.

Cresta Blanca Booming

EDITOR WINE AND SPIRIT REVIEW:—MY DEAR SIR: We wish to thank, through your paper, the many customers of our Cresta Blanca Wines for their liberal patronage since the great disaster in April last. The demand for our wines has been phenomenal and our bottling cellars have been taxed to their utmost, filling orders from all over the world.

Owing to the scarcity of bottles, some of our orders have been delayed, but we have done the best we could under the circumstances. We have placed large orders for all bottling supplies and hope this year to fill all orders promptly. Since the fire we have done all our bottling at our vineyard at Livermore and we are so much pleased with the experiment that we will continue to do our bottling there and we are making permanent improvements in our bottling cellar so as to handle the increased trade we expect this year.

We were very fortunate in losing only a small quantity of wine in the big fire. Our cellars in Livermore are filled with old wine and we have not been compelled to put new wine on the market. We have a four-year supply of old wine on hand and a large quantity of new wine made during the last vintage. As far as wine is concerned, we are prepared for a big trade this year.

We are much pleased with the increased sales of Cresta Blanca Wines in New York. During the year they have been listed at the Waldorf-Astoria and the Waldorf Importation Company has given us large orders for them. The two large grocery houses, Park & Tilford and Acker, Merrall & Condit, have placed our wines on their lists, and it will not be long before Cresta Blanca will be as well known in New York as it is in California. Before the fire, we used to ship about one hundred cases at a time to New York, while now we are shipping in carload lots.

The Pure Food Law is now in effect and we expect to see good results from it. At the present time there is some confusion as to labels, but that will soon be rectified, and California will get the benefit of her pure wines. We are giving a guarantee to our customers that all of our wines conform in every respect to the new law and we suppose that other bottlers will do the same.

The prospects for a good crop in 1907 are very fine at the present time. We are having abundant rains, and usually plenty of rain means plenty of grapes. With plenty of wine in hand, an increased ledger account and good prospects for the coming year, we surely have much to be thankful for.

Wishing you a prosperous year, we are,

Yours truly,

WETMORE-BOWEN COMPANY,

[illegible] J. Wetmore, [illegible]

Pabst Beer Highly Popular.

DESPITE the great disaster and the dire handicaps that followed for the trade, Messrs. Thos. W. Collins & Co., Pacific Coast distributors for Pabst Beer, made an [illegible] record. Pabst beer has steadily gained in popularity, both here and throughout Pacific ports, and there is every indication that the demand will steadily increase. Messrs. Collins & Co. are also the distributors for the famous [illegible]. They are now located at [illegible] Larkin street, and can be easily reached by either the McAllister or Sutter street car lines.

The Outlook Decidedly Favorable.

[illegible]

NOW that the Pure Food and Drugs Law has gone into effect we may reasonably say that it will be a great help to the wine industry of California. [illegible] which, we hope, will be passed ere long.

Now that the outlook is decidedly favorable [illegible] is done many, hereafter, will not [illegible] found in families where wine is drunk.

A general and proper use of wine will be the result. [illegible] meats, nor will dry white wines be drunk when [illegible] "should fill the glasses." [illegible] the time, although he liked it, because it made him sick. [illegible]

All erroneous ideas concerning the use of wines should be [illegible] known, for instance, that one of the [illegible] the producers of claret would soon find it impossible to meet the demand for it.

The point, however, upon which to lay the greatest stress is the fact that a proper use of wine is a great benefit [illegible]

[illegible]

THE TRADE OF 1906

WINES.—[illegible] California by the great disaster of April [illegible] compared with those of preceding years. It is [illegible] in the totals. The figures of sea exports for 1906 [illegible] 4,291,520 gallons, valued at $1,[illegible]. In 1905 the totals were 6,823 cases and 6,552,499 gallons, valued at [illegible] less than 1904, but there was same falling [illegible]. We [illegible] and expect to see the totals for 1907 make a greatly [illegible] in the facilities for [illegible] and shipping goods, it cannot be expected that the [illegible] 1907 will be a record breaker [illegible] of the wine trade in overcoming unprecedented difficulties.

BRANDY.—The volume of the Brandy exports by sea is in harmony with the movements of wine. The totals were 794 cases and [illegible] gallons, valued at $[illegible]. In 1905 the figures were 1,011 cases and 14,351 gallons of the value of $[illegible]. Further comment is unnecessary.

WHISKY.—The whisky [illegible] exports by sea fared better than did other branches of the trade, in so far as the valuation of [illegible] was concerned. The totals were 20,033 cases and 39,592 gallons, valued at $204,202. While this is [illegible] falling off from the period of 1905, which showed 24,186 cases and 69,099 gallons, valued at $[illegible], it was only some $23,000 short of the value of the exports of 1904. All of which is a satisfactory record.

BEER.—The beer exporters have a right to congratulate themselves upon their record of exports by sea during the year. Notwithstanding bad conditions that prevailed following the fire, they exported 16,955 packages of bottled and 2,170 barrels of bulk beer, valued at $[illegible]. The value of beer exports for the year preceding was $141,110.

MISCELLANEOUS.—The movement of miscellaneous wines and liquors suffered an average decrease. The figures for the past year were 11,502 cases, 603 packages bulk, and 7,910 gallons, valued at $133,673. The value of exports in 1905 was $181,657. In 1904 it was $153,799.

IMPORTATIONS.—The importers were the record breakers in the handling of goods. Their receipts for wines, liquors, etc., exceeded preceding years. In fact the increase was remarkable. This is shown by the totals, which were 128,511 cases and 12,[illegible] packages bulk, as against 1905 with 106,739 cases and 9,025 packages bulk, and in 1904 with 102,313 cases and 11,357 packages bulk. It is not necessary to comment further, except to remark that this branch of trade has enjoyed the most prosperous year in its history, notwithstanding quake and fire.

The detailed figures follow

EXPORTS OF WINES

EXPORTS OF WINES.

Destination	Cases	Gallons
[illegible]	[illegible]	[illegible]
" British Columbia	[illegible]	[illegible]
" Central America	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]
" Philippine Islands	[illegible]	[illegible]
[illegible]		[illegible]
" Society Islands		[illegible]
" *All other Countries		[illegible]
Total	[illegible]	[illegible]
*Includes [illegible] gallons		

Destination	Cases	Gallons	Value
" British Columbia ..	[illegible]	[illegible]	
" Central America ..	[illegible]	[illegible]	
[illegible]	111	[illegible]	
" Hawaiian Islands ..	[illegible]	[illegible]	
[illegible]	[illegible]	[illegible]	
[illegible] and Panama) ...	[illegible]	[illegible]	
" Philippine Islands .	[illegible]	[illegible]	
[illegible]	[illegible]	[illegible]	
Total	[illegible]	[illegible]	[illegible]

Destination	Cases	Gals. Blk.	Value
[illegible]		[illegible]	
" Central America ...	1,017	197,727	
[illegible]	[illegible]	[illegible]	
" Hawaiian Islands ..	1,567	584,501	
[illegible]	[illegible]	[illegible]	
[illegible] Panama and Horn)	12	5,127,379	
[illegible]	[illegible]	[illegible]	
" all other countries..	302	88,432	
Total	[illegible]	[illegible]	$[illegible]

EXPORTS OF BRANDY.

EXPORTS OF BEER.

GENERAL MISCELLANEOUS EXPORTS (Continued).

EXPORTS OF WHISKY.

EXPORTS MISCELLANEOUS, WINES AND LIQUORS.

IMPORTS WINES AND LIQUORS.

EXPORTS Continued.

WHISKY

VERMOUTH

MISCELLANEOUS.

WINE

	700	..
Fernet ...	.. 5,250	....
	32	15
	25	
	30	
Liqueurs ..	781	1,510
		5
	5	
	24	
	17	85
		381
	1,581	5
	105	
	13,415	1,099

	Cases	Packages in Bulk
	125,511	19,568
	106,729	9,025
	102,313	11,357

Viticultural Work at University.

SINCE 1876 the Agricultural College at Berkeley has given some or less attention to the work of instruction and research in viticulture. At first Professor E. W. Hilgard conducted this work almost single handed, as he so many other departments of agriculture laid the solid foundations which have contributed so much to the improvement of our cultural methods. From 1880 to 1894 the Viticultural Commission did much to instruct our grape growers and wine-makers in the theory and practice of their arts.

Since 1894 the only institution in California, in fact, in the United States, which has given special attention to viticultural work has been the Viticultural College and Experiment Station of the University of California. This work has been carried on somewhat spasmodically, owing to the lack of regular appropriations. At some sessions of the Legislature provision has been made for this purpose, at others it has been omitted.

This uncertainty of support makes much of the work which ought to be done impossible, and all of it more difficult. Experiments are commenced. Observers are trained, but, before the most valuable results are obtained, the work has to cease for lack of funds. When a new appropriation is made, new observers have to be trained and much of the experimental work has to be recommenced. This results in loss of time and efficiency and a much smaller output of valuable information than would be possible if there could be some continuity in the work.

The Legislature of 1905 has generously set aside $10,000 for the furtherance of viticultural research during the two years commencing July 1, 1905, and a considerable amount of progress has been made. Two bulletins and three circulars have already been published, and others are in preparation. Investigations of problems in pruning, fertilization, resistant vines, control of diseases and cultivation of raisin and table grapes are under way, as also various improvements in wine making. In order that none of this work shall be wasted and the investigation continue, further legislative support will be necessary, which it is hoped that the coming Legislature will provide.

Besides the work of investigation carried on under the provisions of the bill passed by the last Legislature, the regular viticultural work of the University has been carried on. This work is, in the main part, educational. It consists of courses in grape growing and wine-making to regular students, and short courses in the same subjects to special students. Short courses and viticultural institutes have also been given, so far as our time and resources have allowed, for the benefit of those actually employed in the industry.

The short courses at Berkeley to grapegrowers and wine-makers actively engaged in the occupations have not been a success, owing to the small number who have been able to leave their work long enough to attend them. The special viticultural institutes, on the other hand, have met with a success that is very encouraging. As this method of instruction seems to meet the needs of the actual grapegrowers and wine-makers of the country, a short account of their nature may be of interest.

These institutes are given, so far as possible, in any viticultural center wherever a sufficient demand is manifested, and the traveling expenses of speakers is borne by the Farmers' Institute appropriation. They last either one or two days, usually Saturday, or Friday and Saturday. They are not only confined strictly to viticulture, but attempt only to treat one particular part of this subject. The part chosen is, so far as practicable, one of actual interest at the season when the institute takes place.

The plan adopted is to accompany the lectures by practical demonstration in the vineyard. Two or three hours in the morning are usually all that is devoted to lectures. The afternoon in spent in the vineyards where the ideas developed in the lectures are put into practice. An evening session is sometimes held to discuss the work of the day or to treat some subject unsuitable to field demonstration. Some of the subjects taken up at the institutes given so far are shown by the following programs:

Institute 1; given in October, November or December:

Morning—Lecture 1. Principles of Pruning. Lecture 2. Systems of Pruning Used in Southern France. Lecture 3. Pruning Sultanina Vines. Afternoon.—Demonstration in the vineyard of pruning Sultanina vines of various ages.

Institute 2; given during the same months:

Morning. Lectures 1 and 2, same as at Institute 1. Lecture 3. Pruning Zinfandel and Muscat. Afternoon.—Demonstration in vineyard to illustrate Lecture 3.

Institute 3; December, January or February.

Morning. Lecture 1. The Phylloxera of the Vine. Lecture 2. Methods of Grafting. Afternoon and second day.—Demonstration of grafting methods and practical grafting by those in attendance. Evening.—Lecture on Resistant Vines.

Institute 4: March, April or May.

Morning.—Lecture 1. Oidium, or Mildew, of the Vine. Lecture 2. Methods of Controlling the Oidium. Afternoon.—Demonstration of Sulfuring in the Vineyard. Evening.—Fungus Diseases of the Vine.

An attempt is always made to adapt the instruction to the immediate needs of the locality and season and to the time available. Correspondence is solicited regarding these institutes. Other viticultural subjects will be taken up when required, such as varieties of grapes, planting vines, fertilization of vineyards, fermentation, cellar treatment of wine, etc. Preference is always given to subjects suitable for practical demonstration.

Another important phase of the viticultural activities of the University consists in an ever-increasing correspondence with grape-growers and wine-makers. Advice is given, suggestions made, and, where practicable, vineyards and cellars are visited on request.

Perhaps the most effective part of our work, at present, consists of spreading the knowledge gained in the older districts, by veteran growers, among new arrivals and in new districts. The repetition of costly mistakes is thus often prevented. More of this work should be done, but the small number of the staff prevents very great expansion at present. Instead of two or three trained viticulturists, the extent of California and the magnitude of its industries require a dozen. It is to be desired that an efficient expert, trained in the science and practice of grape-growing and wine-making should be stationed in every large viticultural section, ready to advise all who apply. The expense would be compensated a hundredfold in preventing the frequent repetition of many costly mistakes. Easily avoidable loss of hundreds of thousands of dollars occurs every year through ignorance of the best methods of pruning, grafting, sulfuring, fermenting, packing and all the various operations of the vineyard and cellar.

Men suitable for such work in California are difficult to find. It requires an amount of practical experience and technical training which few possess. These requirements must, moreover, be coupled with personal qualifications of industry and judgment that make their possessors too valuable in other pursuits to make it possible to obtain them unless they can be assured continuous employment at good salaries.

When the demand justifies young men in devoting themselves to the career of expert viticulturists, sufficient will be forthcoming, as the University now possesses the necessary facilities for training them.

In the meanwhile it is to be hoped that grape-growers and wine-makers themselves would make more use of the opportunities offered by the University for improving them in the principles of their business. Many grape-growers and wine-makers would have saved both time and money if they had taken one or more [illegible] years to study in the Agricultural College before embarking in an agricultural pursuit which was new to them.

FREDERIC T. BIOLETTI.

Berkeley, Cal., December 19, 1910.

Attacks Local Liquor License.

A LEGAL clash is on between the judicial and the legislative arms of the city government. The clash is due to an ordinance passed on July 24 by the Board of Supervisors regulating the sale of liquors, and in which the Judges say the Supervisors displayed a woeful lack of fundamental knowledge in lawmaking. Judge Conlan yesterday rendered a decision against the ordinance, which is No. 30 of the New Series, and declared that he would dismiss all cases on complaints similar to those placed before him yesterday.

Section 1 of the ordinance, which was termed the joker, reads: "Every person, firm or corporation, engaged in the business of selling spirituous, malt, or fermented liquors or wines, shall pay a license of $[illegible] per annum." The new ordinance [illegible] Ordinance 89, requiring restaurateurs and people in a [illegible] business to pay a hotel license for the dispensing of liquor in quantities of less than a quart, to be drunk on the premises; Ordinance 101, providing that any person selling liquor in quantities of less than a quart shall pay a retail license, and Ordinance 131, requiring a similar license for any person selling liquor in quantities of a quart or more, to be drunk on the premises. Supervisors Deasy, Tevalino and McCarthy declined to vote on the ordinance when it was brought before the body.

Over 100 complaints have been taken up by Warrant Clerk McCarthy according to the new ordinance, and all of these cases will be dismissed by the Judges of the Police Court when they come up for hearing. The ground upon which Conlan is taking his stand, and which will form a precedent the other Judges will follow, is that the complaints should state whether the liquor was sold in quantities of more or less than a quart and whether it was drunk on the premises. The fault, it is agreed, is not with the bond and warrant clerk, but with the Board of Supervisors in the matter, as interpreted by Judge Conlan and District Attorney Langdon.

"As the new ordinance reads, every liquor dealer in San Francisco would be forced to take out a retail license, even if he sold it by the barrel," said the District Attorney. "We have long doubted the validity of the ordinance. Judge Conlan is a very careful Judge and I am sure he has given the matter much thought before rendering such an important decision. It will create a precedent for the other Police Judges, and can only be overruled by a decision from a higher court. The ordinance is in direct violation of the charter and of the county government act. However, the decision of Judge Conlan does not invalidate it, only in so far as the wholesalers are [illegible]."

"I think Judge Conlan is right in his stand in this matter and I shall follow his example," said Judge Shortall. "The ordinance, as worded, [illegible] within the city and county, and [illegible] can not be enforced."

The issue is clear, the lawmakers and the law interpreters have come up against each other, and [illegible]. It is believed that the City Attorney is preparing an opinion.

Western Distillery's Great Still

WE ARE pleased to hear from Mr. J. D. [illegible], manager of the Western Distillery Engineering Co., that the [illegible] distillery still and by-product machinery [illegible] New Orleans [illegible] about [illegible]. [illegible] in eight months. [illegible]

[illegible]

[illegible]

Jesse Moore Whisky in Great Demand.

It is [illegible] fact that coming to San Francisco is being regarded as one of the most advantageous features of trade in existing conditions. The attitude of the greatest jobbers in San Francisco is the strongest kind of support to the heavy drummers made on them. These conditions are only present in San Francisco but are apparent throughout the entire coast. If the amount of business done in San Francisco by wholesale liquor dealers is a criterion by which to measure the same would call for [illegible] increase during 1907 than has ever been experienced before in California.

Taking the business of Jesse Moore Hunt Company as a standard, I suppose that there is more liquor being consumed on the Coast than ever before, as our business has increased to such large proportions that it is almost impossible for us to get goods from Kentucky fast enough to supply our trade.

The Pure Food and Drugs Act of June 30, 1906, which went into effect on January 1, 1907, is going to be a great boom to the liquor business in time to come. I am satisfied that it is the desire of every liquor dealer in the country, both wholesale and retail, to see that the trade and consumer receive only that which is pure and wholesome.

Following the precedent established by a great many large houses in the East, the Jesse Moore Hunt Company have built a bottling plant at their distillery in Marion County, Kentucky, and are now bottling the Jesse Moore whisky in bond, in quarts, pints, half pints and full half pints. This particular style of bottling will be placed on the market about the first of the coming March, and from the fact that our traveling men have already secured orders for over a carload of these goods for future delivery, I feel that we will make a very heavy output of these goods during the coming year. I also feel that in adopting this style of bottling, we will not interfere with our present style of bottling tax paid goods, and I hope that the demand for the bottled in bond goods will reach the enormous proportions attained by the tax paid bottling at the present time.

J. F. Moroney.

Wine Men Hoping for Big Trade.

More than $1,000,000 worth of business will be won by the California wine industry in the pending conflict in the New Orleans market alone for recovery of the trade which fell off after the fire of April in this city, which has been held since by the "brick vineyards" of Ohio.

This statement was made yesterday by P. C. Rossi, president of the Italian Swiss Colony. Other large amounts will be added, in the opinion of Rossi, to the California wine trade by the campaign that will open with the beginning of the new year.

Some reports have been received that show the extent to which the "brick vineyards" have been profiting recently by the aftermath of the San Francisco fire. During one week 368 barrels of "brick vineyard" Ohio wines were sold in New Orleans. In the month of October the Ohio "wine" sales in the same city were 1660 barrels. One week in November gave Ohio a market for 400 barrels of beverage. Altogether several thousands of barrels of the manufactured product have been sold in the New Orleans market since last April.

"The pure food law, which will go into effect January 1," said Rossi, "is a strong factor in setting our right. We have no doubt that we shall succeed, for [illegible] that we are offering pure wines at prices that will meet the demand of the public, and the Ohio brick vineyardists will not be able to justify. The pure wine makers of the United States are united in support of the pure food bill, which covers wines. Each of the American Wine Growers' Association, which represents all parts of the country, is at least $100,000,000 actually invested capital.

"All the large wine interests of California are members of the American Wine Growers' Association, including the California Wine Association, the Italian Swiss Colony, the Gundlach Bundschu Wine Company, Wetmore-Bowen, the Consolidated Vineyard Company, C. Schilling & Co., the Italian Vineyard Company of Los Angeles and Stern & Sons of Los Angeles.—*San Francisco Call.*

Fictitious Firm Names.

The following extract from a letter is typical of a question frequently asked:

"In connection with our manufacture of flavoring extracts, we produce an article containing a certain percentage of artificial coumarin and vanillin. This product has been placed on the market under the name of ——— and Company, a fictitious firm, although dealers have always understood that it was our product. Is there any objection to our continuing to brand the product as manufactured by ——— and Company?"

The same question has been frequently asked by importers who state that they desire to assume the responsibility for particular brands.

It has been held by the Attorney-General (F. I. D. 2) that—the words "* * * * * Daisy Sugar Corn, ——— ——— Company, Milwaukee, Wis.," clearly imply that the goods referred to are manufactured or prepared by that company in Wisconsin. The general public, unfamiliar with trade practises, would inevitably reach that conclusion.

Regulation 18 provides that if the name of the manufacturer and the place of manufacture be given, they must be the true name and the true place. It would appear, therefore, that the use of a fictitious name in such a manner that it would be understood to be the name of the manufacturer would be clearly a violation of Regulation 18. It is apparent that the provisions of Regulation 18 will not be fulfilled by the nominal incorporation of a fictitious firm. The regulations require that goods must be actually manufactured by the firm represented on the label as the manufacturer.

When a proper name, other than that of the manufacturer, is placed upon a label it must not be used in the possessive. For instance, "Charles Gaston's Olive Oil, Bordeaux," can only be properly used on an oil manufactured by Charles Gaston at Bordeaux. The same is true if the designation "Gaston's Olive Oil, Bordeaux," be employed.

On the other hand, the word "Gaston" might be used in an adjective sense, and not in the possessive case as qualifying the words "olive oil," in a manner that would indicate that it represented a brand and not a manufacturer, as "Gaston Olive Oil." In such case, however, neither given name nor initials should be employed. The word "Gaston" should be in the same type as "olive oil" and in equal prominence, thus forming a part of the label. Again, "Gaston," or "Charles Gaston," might be used accompanied by the word "Brand," as, "Olive Oil, Gaston Brand"; or, "Olive Oil, Charles Gaston Brand." In such cases, however, the name of the manufacturer should also be given.

James Wilson,
Secretary of Agriculture.

Washington, D. C., December 13, 1906.

E. R. Lilienthal Reviews the Situation.

THE ire of April 18th caused an effective trade lull for 15 days. By May 1st some of the trade had established themselves, and by June 1st the entire trade was in full swing doing a volume equal to the normal. No serious loss or disturbance was sustained by any member of the trade and as a result of heavy collections and extra effort on the part of the dealers to pay pending obligations, the wholesale trade generally put into easy financial condition. Most houses have maintained that position; though some of them, influenced by the post fire agitation, have assumed obligations in the purchase of movables and so-called straights that are likely to cripple them financially when these purchases mature.

Advantaging by the agitation, the bottling in bond interests has succeeded in transferring the hoarding of cases and ageing in the jobber and distributor at advanced prices, and has created a speculative and artificial condition that has placed many brands upon a higher plane of value than can be maintained. It seems peculiar that men in the trade should be concerned about artificial standards that they fear the Agricultural Department may adopt and establish, when technically speaking no standard has ever been established excepting through the trade value created for a proprietary brand. Hysterical action is much to be deprecated, as the Pure Food Bill in its operation can only subject impure goods to its penalties, and the question of what is pure is better known to the honest merchant with years of experience than it is to the laboratory expert.

E. R. Lilienthal.

Will Plant Large Acreage to Grapes.

COLUSA, December 17.—A corporation will be formed at Central to develop Williams and the adjacent country. Plans are being contemplated by J. W. Haswell and J. Sharp [illegible] of Colusa; George F. Cummings, F. Haupt, W. H. [illegible] of Princeton; J. L. Schmal and F. B. Riley of Williams; and in all probability a number of associates will be sent on a tour of inspection for the Central Vineyard Company, with a capital stock of $500,000. The principal place of business will be Williams.

These parties have secured the Westwood & Eaton tract of 1,000, situated five miles southwest of Williams and which contains 4,200 acres, and it is their intention to plant the whole to grapes, and the work of setting out the vines will commence this spring. That land is situated on Central Creek and is suitable for grape culture without irrigation. It is the purpose to conduct a winery and general vineyard business. When all improvements are completed the plant will be enlarged and placed on the market in small tracts.

The supervisors of San Luis Obispo County have adopted an ordinance prohibiting the granting of saloon licenses in the county outside of the incorporated cities of San Luis Obispo and Paso Robles after April 1, 1907. The ordinance was [illegible]

The Oakland Bottling and Malting Company wants a name for the beer it is to produce. They offer $100 to the person who will suggest an acceptable name for the brand. Each person has the right to submit two names. A committee of [illegible] are elected. Suggestions should be sent to the company, Fourth and Linden streets, Oakland.

Telephone Oakland 99

The Winedale Co.

INCORPORATED

Wholesale Wines and Liquors

OAKLAND, CAL.

OF INTEREST TO RETAILERS

Mike Scanlon, [illegible] is looking after his old friends and they [illegible] for "Handsome Mike."

The [illegible] Market street and Van Ness Avenue, continues [illegible] Cunningham seems to have had no [illegible] on his trade. The cafe portion is deservedly well patronized and the bar is stocked with the best in the market to always find.

Business with J. P. Dineen & Co., both at the Ellis and Stockton and Eddy and Powell street places is of the volume. The famous old-fog [illegible] which was a feature of the place prior to the fire, has been properly eliminated and there is nothing in the way of [illegible] except the saloon which is kept up in most of the first-class places. However, since the business is conducted as a cafe the proposition is eminently successful.

Charles Shaw, the proprietor of the well known hotel Metropole and the Metropole Bar, at Ocean Park, near Los Angeles, has been in the city for some time taking a rest while important improvements are being made at his establishment. Business is always good with the Metropole. Mr. Shaw is looking exceptionally well and will remain in the North until February 1st.

Gus Massey, better known as "Handsome Gus," is enjoying a very flattering business at his place, the Unity, 2007 Fillmore street. Mr. Massey's greatest pride is in the fine assortment of wines and liquors he carries. It is without question the most complete stock as to the number of standard brands carried, of any in the whole city. Anybody who is "from Missouri" can be convinced by stopping in at any old time and calling for some brand he does not expect to obtain.

The opening of Matt Grimm's swell resort at Halleck and Leesdorff streets was highly successful, notwithstanding the adverse weather conditions. It is without question the largest, most richly equipped and well planned of any retail liquor establishment in the city. It is built for the future as well as the present and it will be a long time before anything surpassing it will be found in this big town. Everything points to this place becoming one of the most popular and successful in San Francisco. The goods are the finest in the market and the service is perfect. To those who are familiar with the old place, it is only necessary to say that "Big Bill" is on deck again, not so big, but just as charming.

One of San Francisco's New and Fashionable Retail Resorts.

Interior of Matt Grimm's Cafe on Kearny Street.

HOUSE FOUNDED 1853

BANK EXCHANGE

Back at the same old stand; same old goods; same excellent service. The fire did not get me.

Famous Old Campbeltown SCOTCH WHISKY
Pinto de Italia, Madeira Wine
Sazerac de Forge & Son' Brandy
DUNCAN SIOUI

S. E. CORNER MONTGOMERY AND WASHINGTON STS.
SAN FRANCISCO

Kennel Club on Top

The Charles M. Fisher Co.

N. W. Cor. O'Farrell and Fillmore Streets

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Gregory Valerro

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COLUMBUS BANK BUILDING

SAN FRANCISCO, CAL.

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Pine St. Bet. Montgomery and Kearny

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The Press

IMPORTED WINES AND LIQUORS

Ice Cold Lager on Draught
Direct From the Wood

Formerly 18 Third Street
Near Examiner Bldg.

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Madera Hotel

Marin County's
Famous and Handy Resort

Take North Shore Ferry

IRVING'S APRICOT BRANDY GOLD MEDALS ROSENBLATT CO. 1018 FRONT STREET SACRAMENTO, CAL.

Madera Hotel a Popular Resort.

THE Madera Hotel, at Corte Madera, Marin county, under the able management of Chas. Pesenti is meeting with fine success. It would naturally be supposed that the exceptional winter weather would greatly interfere with business in the suburban resorts, but Mr. Pesenti has continued to enjoy a good trade. He is one of the best caterers we have, having formerly been manager of the famous Poodle Dog restaurant, this city, being ranked among the highest class chefs. That he superintends the culinary department always, accounts for the excellence of his table. We understand that extensive improvements will be made in time for the advent of Spring visitors and special features added which will greatly increase the attractions. This is the best, nearest and handiest of respectable suburban resorts and is reached by a pleasant 40 mintues ride by the way of the North Shore Line. As we go to press we are informed by Mr. Pesenti that he has purchased the hotel property, which is a very valuable one.

Manager Leo Newman, of "Bassity's," on Filmore street, has recently added a great attraction to the place in the shape of an orchestrion, which was a prize exhibit at the St. Louis Fair and was built at an expense of $15,000. It is a remarkably fine instrument, giving all the effects of a high class orchestra. It appears to be a great trade promoter as it attracts musicians and lovers of fine music from all parts of the city. Mr. Newman reports business of the house exceedingly active.

Jas. Raggi, more familiarly known as "James The First," did a great business during the holiday month, in fact he does a great business all the time. He carries the largest and most varied stock in the city to begin with. Second he has a location in the Montgomery block, and third he has a peculiar faculty of attracting a very desirable class of trade. He remembered his friends with his usual liberality, among his presents being a large flexible leather pocket book for carrying papers and documents safely.

William H. Foreman, better known as "The Duke of Wellington," is considered by Berry & Devlin, to be the champion corn beef and cabbage eater of the world. He is also rated as an expert at making clam chowder, also at putting it away. The "Duke" is now employed at the well known establishment of Doran & Bruns, southeast corner of Ellis and Steiner streets. It is unnecessary to state that the business of the house is good.

Large Increase in Liquor Licenses.

TAX COLLECTOR J. F. Nichols completed a report yesterday showing that the license receipts for the quarter ending December 31 aggregated $288,087.50, an increase of $160,167.50 over the quarter ending December 31, 1905. A large part of the increase was caused by the raise in the retail liquor license from $84 to $500 a year.

There were 1573 liquor licenses issued in July, August and September, 1906, making a revenue to the city of $196,625, and during October, November and December, 1906, 2029 saloon licenses brought in $253,625, an increase of $57,000 against the previous quarter.

Nichols says he expects to collect more than $1,000,000 during the present fiscal year for liquor licenses alone.

The slot machine license collections show an increase of $3936 over the collections for the preceding quarter. The Tax Collector for the past three months has deposited for taxes and licenses with the City Treasurer the sum of $4,353,064.64.

DAN C. GOLDSTONE J. H. WALLACE

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Anheuser-Busch Beer on draught

Merchants' Cafe

HENRY MEYER, Proprietor

Choice

Liquors, Wines and Cigars

328 Front Street

Federal Bar

Imported Wines, Whiskeys and Brandies

601 Montgomery Street

Phone Temporary 1540

San Francisco, Cal

D. B. Uhte

Wines and Liquors

Washington and Drumm Streets

San Francisco

Frank Doran

Julius Bruns

Doran & Bruns

Choice Things to Drink and Eat

Southeast Corner Steiner and Ellis Sts., San Francisco

OF INTEREST TO RETAILERS

Liquor Dealers, Please Take Note.

THE [illegible] in this State [illegible]

Dr. E. S. Chapman has [illegible] and will [illegible]. [illegible] conferences are to be held in all the principal cities of California. Dr. Chapman will deliver his stirring lecture on "The Saloon's Plea." Dr. P. A. Baker, president of the National Anti-Saloon League, has approved the appointment of Chapman.

Dr. Chapman is to be assisted in field work by Rev. E. O. Everhart, formerly assistant superintendent of Illinois and now superintendent of the Syracuse District of New York, and E. W. Tracy, attorney and acting superintendent for the Central and Northern California Anti-Saloon League. Chapman has but recently returned from a tour of the United States, where he addressed large gatherings and became imbued with many new ideas in regard to the best methods of carrying on a campaign.

Should Be Glad They Are Alive.

CERTAIN of the cafe and restaurant keepers are lifting up their voices because of the fact that they are compelled to pay a saloon license for making a saloon out of their restaurants. Prior to the fire they were permitted to serve short drinks without tax or hindrance. At the same time they never stopped hollering at the saloon men for serving mid-day lunches. After the fire the Police Commission very properly decided that restaurants that desired to make their establishments a saloon also should be compelled to pay the same license as saloon keepers. This is only right, and we trust the Commissioners will stick to their colors in this matter and give the saloon keepers a fair deal.

Taft to Aid the Unfortunate Saloonkeepers.

SECRETARY of War Taft, has sent a recommendation to Congress to appropriate $30,000 with which to reimburse saloon keepers whose stocks of liquors, etc., were destroyed by the soldiers during the April catastrophe. Every saloon that was not protected by iron doors and shutters was looted by the troops and in some cases the loss ran into thousands. For instance, [illegible], whose place is in the Montgomery block, at Washington and Montgomery streets, lost his stock valued at $3600. He had iron doors, but no shutters. A competitor a few doors away lost nothing. The Government should most certainly reimburse these men because in ninety nine cases out of one hundred, the goods were not destroyed, but the places looted and the stock consumed by the troops.

Try a Honolulu Blossom.

The latest after dinner drink is the invention of Tom McGrass, of The Mint, in Oakland. It is known as the "Honolulu Blossom," and might be called anything that sounds good. It is made of equal parts of Creme De Coca and Banana Brandy. Shake well with ice and strain into a sherry glass with a squeeze of lemon and orange. It is nothing short of delicious.

Col. Starr, the Pacific Coast Distributer of Boltz, Clymer & Co., cigars, which include the famous El Palencia Havana cigars and the El Marito, informs us that there is such an extraordinary demand for these goods, notwithstanding the increased floor space in the new quarters, they are unable to satisfactorily serve their trade. They are compelled, at the present time to get their principal Palencia sizes out by express at an additional cost of $400 to $500 per month. He hopes to be able to more promptly meet future demands by largely added facilities. The Palencia is undoubtedly the highest class cigar in the market, at the present time.

Coppa's Original Restaurant, on the south side of Pine street, between Kearny and Montgomery, is doing a business to the full capacity of the stablishment. Other places of like character have opened up with fine service and first-class menu, only to drop back to third raters as soon as business was secured. Not so with the "only Coppa." He is famous for the high standard of his cuisine and will have nothing but the best. In fact, nothing is too good for his patrons. It looks as though Mr. Coppa would have to, at an early date, secure larger quarters to accommodate his trade.

Burn One and Forget Your Troubles

An EL PALENCIA REX Havana Cigars Up-to-Date Size

The Finest Tobacco Ever Produced
Most for Money, Quantity and Quality

BOLTZ, CLYMER & CO.

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THE KING OF

WHISKIES & BOURBON AND RYE

DISTILLED IN THE FAMOUS BLUE GRASS DISTRICT OF KENTUCKY

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Distributers of "FORBIDDEN FRUIT"

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New San Francisco Market

Eleventh and Market Sts. San Francisco, Cal.

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"Coffee Royal"

James P. Dunne

BACK AT THE OLD LOCATION

FINEST WINES AND LIQUORS a Specialty.

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WINES AND LIQUORS.

624 MONTGOMERY ST.

SAN FRANCISCO, CAL.

Yellowstone Bar and Grill

22 Montgomery Street

San Francisco

First-Class Short Order Dining Place

Room for Everybody

TWOMEY & KORREMANS

Proprietors

PERSONAL MENTION AND NOTES.

Oh How Dry I Am.

THE above caption applies to Berkeley, the chief seat of learning and wisdom on the Pacific Coast. As a result of the action of the Town Trustees, all licenses were revoked and the place was absolutely dry on January 1st. The saloon men made no attempt to violate the law, but it is understood that the dealers will make a test case and find if the authorities have a right to put them out of business without appealing to the public through the ballot box. The people of Berkeley have for several years made themselves spectacularly assinine in their manner of handling the liquor traffic.

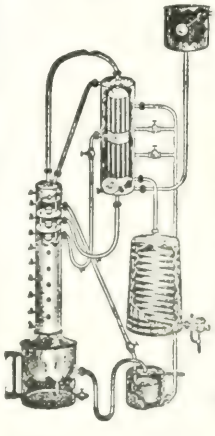
A certain portion of the community of which Berkeley proper is the center—that portion of adjacent to the University—is the breeding ground of the trouble. They take no cognizance of the rights of the residents of West Berkeley, and other sections of the town, but merely by their aristocratic pressure upon the Trustees forced them to ignore the rights of all other portions of the place. They are now figuring on preventing the community from having any intoxicants delivered to their homes by wagons or otherwise, from more intelligent communities adjacent. Whether or not they can do this, remains to be seen.

That Berkeleites will have what they want, the Trustees to the contrary, notwithstanding, is indicated by the fact that the organization of social clubs has already begun. These clubs can purvey liquors to their members without any regard to the attitude of the authorities. Aside from this fact, it is only a short distance to Emeryville and Oakland boundary lines, where there is liquor for everybody. The people of Berkeley who object to saloons are mostly confined to the quarter mentioned and they should be satisfied with barring the sale of liquors in their portion of the city. As a matter of equity, they have no right to tell the people of the Western portion of the town that they shall not have the convenience of being able to purchase liquors without interference.

Italian-Swiss Winery Has Big Cognac Order.

LEMOORE, December 9.—The Italian-Swiss Colony winery in Lemoore has received an order for 20,000 gallons of Madeira cognac and is working on the order at the present time. P. C. Rossi, president of the company, was in this place last week looking after his interests here.

Pacific Copper Works



565-573 MISSION STREET
SAN FRANCISCO

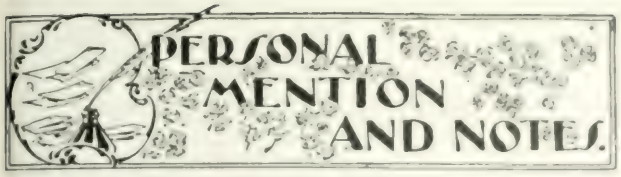
L. Wagner & Sons

This sketch represents our **LATEST IMPROVED CONTINUOUS BRANDY STILL.** It has the advantage over all others through its simplicity, saving of heat, fuel, water and labor. We also manufacture Pasteurizers and Wine Filters, and all kinds of Copper and Brass Work for Wineries and Distilleries, of the highest standard; also all work for Breweries.

WAGNER'S NEW SPECIALTY WINE FILTER is in great demand. Notwithstanding the fire, we will be able to fill all orders for Filters and general copper work.

Further Information given upon Application

Gold and Silver Medals awarded at Mechanics' Fair and Midwinter Exposition.



The Jesse Moore Hunt Company have recently taken over the Pacific Coast Agency of Mortlach Scotch Whisky, distilled at Glenlivet Distillery, of George Cowie & Co., Dufftown, Scotland. Mr. Frank A. Cholanet, the traveling representative in Mortlach Scotch, has been in the city for some days, and left on the 15th inst. for Los Angeles, in company with Mr. Frank Mooney, president of the Jesse Moore Hunt Co. They will undoubtedly see that Mortlach Scotch is thoroughly placed in that enterprising city.

Claudius & Co., who removed to Sacramento after the fire, have returned to San Francisco and secured permanent quarters in a new brick building on the North side of Clay street, between East and Drum, of which they have secured a ten year lease. The floor space is large and the lease has additional lofty room for the storage of their large stocks of case goods and they have also the additional advantage of an outlet to Merchant street, from which side all the shipping and receiving will be done. They are well equipped with stock and ready for business.

The Woodside Co. of Oakland have not wild impatiently awaited the completion of their building which was to be ready for occupancy by the beginning of this year. It is to be constructed [illegible] and will be one of the finest buildings in Oakland when completed. As a result of the fire the Company have found it necessary to remain in their old quarters for three months more, or the middle of March, at which time they expect [illegible] in meeting demands properly. In fact, they may move earlier and will be ready.

The Gambrinus Society of Hibernia Hall [illegible] determined to [illegible] December 31. Sixty-three thousand gallons of new beer [illegible] and many gallons of old ales and [illegible]. All the evergreens are [illegible]. The affair is supposed to be the work of an incendiary. The loss will be [illegible].

Position Wanted

[illegible]

Fine Business Chance.

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SCOTCH WHISKEY

FROM MACKIE & CO., ISLAY, SCOTLAND

Viticulture and Temperance.

The wife of a friend of mine just arrived from Italy was sightseeing in San [illegible], and being thirsty, accompanied her husband into a saloon. It was with difficulty that I explained to him my alarm when she told me of it. He thought that an American saloon was similar to an Italian cafe, where people go to satisfy a natural and normal thirst. He had not yet learned that a large part of the frequenters of such places in America go there to indulge a vicious craving for intoxication.

There is no sufficient explanation of this vital difference between the habits of the French and Italians and those of the Anglo Saxons, except the use of wine as a common daily beverage by the former.

Differences of climate, or of national temperament will not account for it. The Frenchman or Spaniard who emigrates, whether to a hot or a cold climate, remains temperate so long as he can obtain his usual daily ration of pure light wine. On the other hand, the second and third generations of Southern Europeans who have emigrated to America, supply nearly as large a proportion of habitual drunkards as the Irish and Scandinavian additions to our population.

It follows from all this that the most rapid, efficient and permanent work that can be done in the cause of true temperance and in banishing the erving evil of drunkenness, is the promotion of the general consumption of light wines as the daily beverage of the mass of the population.

Dry wine should be placed in a category totally different from that of whisky, brandy and rum. It should be handled by commerce and the law as part of the daily food supply of the people. If it were placed on a par with sugar and bacon, coffee and baking powder, and handled with only the same restrictions as to purity and genuineness, by the same dealers, a great step in the cause of temperance would be made.

A useful, wholesome article of human diet such as light wine, should no more be lumped with gin and bitters than with paregoric and porous plasters. Everything that can be said or proved regarding the poisonous qualities of alcohol applies with even more effect to the still more poisonous effects of substances such as caffeine and prussic acid, and have no more bearing on the drinking of light wine than on the consumption of the peach or the drinking of moderate quantities of weak tea.

The question as to whether the human body can utilize a certain amount of alcohol as food or not, is extremely interesting; but has little to do with the case. The evils of the intemperate use of alcohol stare every man in the face. The efficiency on wine in banishing those evils is equally patent to every man who has had the opportunity to observe it. The producers and handlers of pure light wines, whether in California or New York, are doing a most important service to the Republic therefore, and should receive the support and co-operation of all friends of temperance and of the public welfare.

In this great work California occupies a unique position. In most States of the Union some kind of grapes can be grown. In many it is possible to make wine. In California alone, however, do we find the combination of climatic and soil conditions needed for the growth on an industrial scale of the true wine making grape, *vitis vinifera*. Eastern, Central and Southern States can produce wine from Concord, Scuppernong, and similar grapes, which are extremely valuable for local consumption, but which are quite unmarketable among people who know the wines made from Cabernet or Pinot, unless the latter cannot be procured.

Now California can produce unlimited quantities of grapes of the best varieties cultivated in Europe. All varieties of *vitis vinifera* can find a congenial home in some quarter of the State, and nine-tenths of the arable soil of the State is capable of producing good crops of excellent wine. There is no question that

we can supply the whole of the United States with cheap wine of all the general types, equal in quality to the product of Europe. All that is necessary is to remove all foreseeing restrictions on the sale of pure light wines, and to effectively enforce the correct labeling of all intoxicating, sophisticated or fictitious wines throughout the United States. The present pure food Law is a great step in the right direction.

The wines which we can and do produce in California can be segregated into two great classes, in each of which we must face permanent competition from no part of the world. These classes are fine wines and cheap wines.

On fine wines we can predilire on the hill slopes of the southern parts of Santa Cruz, Sonoma and Monterey Counties. Riesslings equal to the best product of the banks of the Rhine and Cabernets equal to those of Medoc. Wines of Burgundy and Chablis types can be produced of unexcelled quality in Sonoma, Napa, Lake, Santa Clara and other counties. Wines resembling and equaling those of Sauternes can be grown in Contra Costa and Alameda Counties. The finest ports and sherries can be found among the foothills of the Sierra foothills. Champagne making requires a large amount of technical skill, but the results obtained so far in California are very promising, and indicate that in time we may excel even in the production of sparkling wines of high quality.

The manufacture of fine wines in California has been handicapped by two unfavorable conditions: first, the prejudice of the consumer of high priced wines, who would drink California wines only if he were bamboozled by a foreign label; and, secondly, by a lack of skill on the part of the wine-makers, who were either amateurs who knew nothing of their business, or Europeans who insisted on using the methods of Bordeaux and the Rhenigau, which were quite unsuited to most of the grape-growing regions of California.

Now, with years of experience, the wine-makers have acquired the necessary skill, and, where needed, devised new methods suited to our conditions, and wines as good as the best imported can be and are actually produced in California. Moreover, the consumer is learning, also, and the old prejudice in favor of foreign wines is fast disappearing in the best informed quarters.

The production of fine wines in California is thus no present fact, but the most important aspect of California viticulture is the possibility of producing good cheap wines. While the handling of fine wines worthy of ageing and bottling is more fascinating and perhaps more profitable to the individual producer or blender, it is in the production of large quantities of good, sound wine, which can be marketed at a low price, that the greatest good can be done to the country at large, and to which the State of California as a whole will find the greatest profit.

In all wine-growing countries, cheap wine forms nine-tenths of the total production of the vines. A cheap wine is not necessarily a bad wine. It should be sound, wholesome and agreeable, and differ from fine wine only in the absence of those finer flavors and aromas which are obtained only with special grapes grown in peculiarly favored locations and treated with minute care and skill. There are millions of acres of land in California capable of producing wines equal or superior to the "vino ordinario" of Southern France and Algeria. Such wines can be produced at a profit for 20 cents per gallon, or less, at the wholesale price at the cellar. Great areas of the richer lands of the coast valleys, and of the great interior valleys, can produce such wines and, even though the population of the United States increases to 200,000,000 by 1950, as has been prophesied, and these 200,000,000 learn to use the wine as widely and generally as the French, California can supply it all.

It is difficult to obtain reliable statistics of the present value of the grape and wine industry of California, but it appears that the average value for the last ten years has been about 30,000,000 gallons per annum. This represents the crop of about 75,000 acres of bearing vines. The average for bearing table grapes will probably be about $40 per acre, but in the great areas of raisin land (of which in the San Joaquin valley alone there are 200,000 acres) the average will be considerably less. Large allowance for expensive vines, for poor years, etc., must be made. Taking these considerations into account, the value of the vineyards at $50,000,000, and also of the wineries, cellars and packing houses as much as that, gives the total industry of California approximately the investment of about $100,000,000. The 400 wineries in California, of which San Francisco contains half, are located largely in the southern part of the State.

If these estimates are correct, a bearing vineyard of 10 acres (which would be sufficient for the support of a family) produces an annual crop of 400 tons of grapes, or 200,000 gallons of wine. In the most favorable districts a good, well-cultivated vineyard in full bearing should give an average crop of six or seven tons per acre, worth $1 each, or $12 per ton, which represents an annual gross income of about $1,200. One who can afford to buy land, with the intention of cultivating the grapes as a family, should have no difficulty in finding such vineyard. Much better results than this are often obtained, especially with table grapes, but it would not be prudent to count on any more.

In the best wine districts the crops per bearing acre will not average more than three tons to the acre. The grapes on the other hand will be worth $20 per ton on the average. These districts often afford advantages due to the proximity to a market, to pleasant surroundings and a more agreeable climate.

Altogether the growing of grapes in California offers to the small farmer one of the surest, pleasantest and best possibilities of making a home for himself and raising a family in the healthiest and most agreeable climate in the world.

The business of wine-making was formerly carried on by the growers of the grapes. Nearly every vineyard had its own wine-making house and storage cellar. Now, except in a few cases, except in some of the older districts, the wine-maker does not own the vineyards. Some of the large wine making companies own vineyards, but most of their supply comes from grape-growers who sell their grapes, often under long-term contracts at fixed wholesale rates. This separation of the growing of the grapes from the manufacture of the wine has had a most marked favorable effect on the improvement of the latter. The crop of any particular vineyard varies so much in character in different years that it is impossible for the small grower and wine-maker to have uniformly good results. Blending and assembling from many vineyards is necessary to obtain a uniform product which will keep and improve with age.

If the character of climate to be the greatest natural advantage which forms the main advantage of the Bordeaux wine handlers. They supplement all deficiencies in their local supply by importations of light wines from the Midi of France and from Spain.

In the same way we can make in California a wine of constant character by proper blending of the various types of wine produced in the various districts or regions where our grapes are grown.

In connection with the economic effect of wine production, it is well to consider the effect of the introduction of the vineyard and vineyard industry on the population. Where land is subdivided into small tracts, and devoted to vineyards, the population is greatly increased, as the labor required is very much greater than in the case of grain or stock raising. Where a vineyard is planted, a considerable population is required for the first few years before the vineyard comes into bearing, and even after the vineyard is in bearing, a considerable population is required for the proper care of the vineyard and for the gathering of the crop. In the case of a vineyard of 100 acres, for example, there will be required for the first few years, before the vineyard comes into bearing, a population of about 100 persons, and after the vineyard comes into bearing, a population of about 200 persons. This is a very great increase over the population required for the cultivation of grain or stock raising.

[illegible] the Department of Agriculture [illegible]

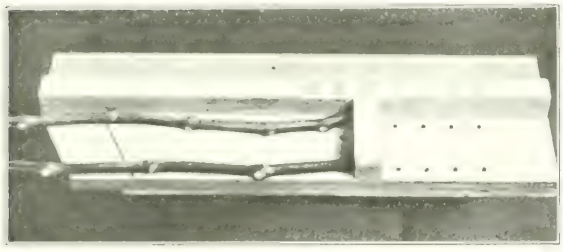
RESISTANT VINEYARDS.

BY FREDERICK BIOLETTI

Methods of Uniting Stock and Scion.—Innumerable methods of uniting and splicing the stocks and scions have been described and recommended. We will here limit ourselves to describing a few of these (I am reminded the late [illegible] used to compare the grafting fevers of the two professions) and keeps those which have proved most satisfactory and given good results. Among these we have failed to find the best will be those which call for the least amount of cut surfaces and can be most easily and rapidly performed.

These considerations suggest our choice in "tongue grafting" (now so often called the *Champin* graft, or *Taffid* [illegible] and the *Chaumette*).

Tongue Grafting.—When the stocks and scions are prepared and graded the grafter takes a box of stocks and a box of the corresponding sized scions and unites them. Each is cut at the same angle in such a way that when placed together the cut surface of one exactly fits and covers the whole of the cut surface of the other. (See Fig. 7, A 1. The length of cut surface should be from three to four times the diameter of the cutting, the shorter cut for the larger sizes and the longer for the thinner. This will correspond to an angle of from 14.5 to 19.5 degrees. The cut should be made with a sliding movement of the knife, as illustrated in Fig. 8. This will make the cut more exact and more smoothly.



The cut should be made with a single quick motion of the knife. If the first cut is not satisfactory, a completely new one should be made. There should be no paring of the cut, as this will make an irregular or wavy surface and prevent the cuttings coming together closely in all parts.

The tongues are made with a slow, sliding motion of the knife. They are commenced slightly above one third of the distance from the sharp end of the bevel and cut down until the tongue is just a trifle more than one third the length of the cut surface. The tongue should be *cut*, not *split*. The knife should not follow the grain of the wood, but should be slanted in such a way that the tongue will be about one half as thick as it would be if made by splitting. Before withdrawing the knife it is bent over in order to open out the tongue. This very much facilitates the placing together of stock and scion. (See Fig. 7, A 2, 3.)

The stock and scion are now placed together and, if everything has been done properly, there will be no cut surface visible and the extremity of neither stock nor scion will project over the cut surface of the other. (See Fig. 7, A 4.) It is much better that the points should not quite reach the bottom of the cut surface than that they should overlap, as the union will be more complete and the scions will be less liable to throw out roots. If the points do overlap, the overlapping portion should be cut off, as in the Champin grafts. (See Fig. 7, C.)

A skillful grafter, by following the above-described method, will make grafts most of which will hold together very firmly. Many of them would be displaced, however, in subsequent operations, so that it is necessary to tie them. This is done with raffia or waxed string. The only object of the tying is to keep the stock and scion together until they unite by the growth of their own tissues, so that the less material used the better, provided this object is attained. For the formation of healing tissue air is necessary, so that clay, wax, tinfoil, or anything that would exclude the air should not be used. The tying material is passed twice around the point of the scion to hold it down firmly, and then with one or two wide spirals it is carried to the point of the stock, which is fastened firmly with two more turns and the end of the string passed under the last turn. The less string is used the more easily it is removed later in the nursery. (See Fig. 7, A 5 and C 5.)

Untreated raffia should be used for late grafts, which are to be planted directly out in the nursery, but if the grafts are to be placed first in a callusing bed it is best to bluestone the raffia in order to prevent rotting before the grafts are planted. This is done by steeping the bundles of raffia in a three per cent solution of bluestone for a few hours and then hanging them up to dry. Before using, the raffia should be washed quickly in a stream of water in order to remove the bluestone which has crystallized on the outside and which might corrode the graft.

Some grafters prefer waxed string for grafting. The string should be strong enough to hold the graft, but thin enough to be broken by hand. No. 18 knitting cotton is a good size. It is waxed by soaking the balls in melted grafting wax for several hours. The string will absorb the wax, and may then be placed on one side until needed. A good wax for this purpose is made by melting together one part of tallow, two parts of beeswax, and three parts of rosin.

Wire Grafting.—The merits claimed for this method are that it is more rapid, requires less skill, and does away with the troublesome tying and still more troublesome removal of the tying material. Practised grafters can obtain as large a percentage of No. 1 unions by this method as by any other, and unpractised grafters can do almost as well as practised. Another advantage of the method is that the scions have less tendency to make roots than with the tongue graft.

It consists essentially of the use of a short piece of galvanized iron wire inserted in the pith of stock and scion for the purpose of holding them together, thus replacing both tongues and raffia. It has been objected that the iron would have a deleterious effect on the tissues of the graft, corroding them, or causing them to decay. There seems, however, no reason to expect any such result, and vines grafted in this way have been bearing for years without showing any such effect.

The preparation and grading of stocks and scions are exactly the same for this method as for the tongue graft.

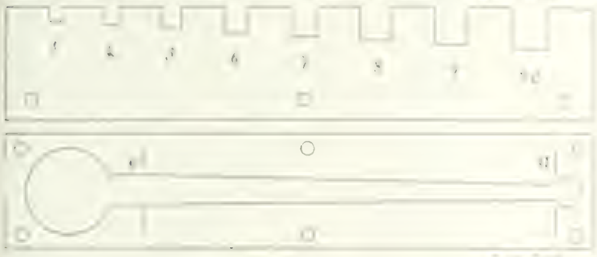
Stock and scion are cut at an angle of 45 degrees. (See Fig. 7, B 1.) A piece of galvanized iron two inches long is then pushed one inch into the firmest pith. (See Fig. 7, B 2.) This will usually be the pith of the stock, but it will depend on the varieties being grafted. The scion is then pushed on to the wire and pressed down until it is in contact with the stock. (See Fig. 7, B 3, 5.) If the cuttings have large pith it is better to use two pieces of wire, one placed in the stock first and the other in the scion, as shown in Fig. 7, B 4.

The length of wire to use will vary with the size and firmness of the cuttings, but two inches will usually be found most satisfactory. Wire of No. 17 gauge is the most useful size. Fig. 9

shows a device for rapidly cutting up the wire into the desired lengths.

Making Bundles.—If the grafts are to be planted out directly in the nursery they may be simply laid in boxes or trays, covered with damp sacks, and carried out to be planted as soon as made. It is usually better, however, to place them for several weeks in a callusing bed before planting. In this case it is necessary for convenience of handling to tie them up into bundles. No more than twenty grafts should be placed in a bundle, and ten is better. If the bundles are too large there is danger of the grafts in the middle becoming moldy or dry.

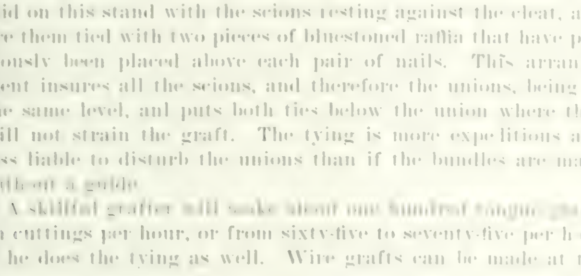
A stand similar to that shown in Fig. 10 is very convenient.



[illegible]

It consists of a piece of board 12 inches by 6 inches, on one end of which is nailed a cleat 6 inches by 1 inches and under the other end a support of the same size. Two 4-inch wire nails are driven through the board from below, 4 inches apart and 5 inches from the cleat. Two other 4-inch nails are driven similarly at $1\frac{1}{2}$ inches from the other end. The grafts are laid on this stand with the scions resting against the cleat, and are then tied with two pieces of bluestoned raffia that have previously been placed above each pair of nails. This arrangement insures all the scions, and therefore the unions, being at the same level, and puts both ties below the union where they will not strain the graft. The tying is more expeditious and less liable to disturb the unions than if the bundles are made without a guide.

A skillful grafter will make about one hundred tongue grafts on cuttings per hour, or from sixty-five to seventy-five per hour if he does the tying as well. Wire grafts can be made at the



[illegible]

rate of two hundred and fifty or more per hour, and by proper division of labor where several grafters are employed this number can be easily exceeded. These estimates do not include the preparation and grading of the cuttings.

Grafting Rooted Cuttings.—Instead of grafting cutting on cutting before rooting, one may graft a scion on a short cutting which has been rooted in the nursery the previous season. In this way resistant cuttings which are too small to graft become large enough the following year and may be utilized. The principal use of this method, however, is in producing grafts on stocks which root with difficulty, such as Berlandieri and Berlandieri hybrids. If we make cutting grafts on these varieties the percentage of successes is extremely small, on account of the large number which fail to root. They unite easily, however, with the scion, so that if we defer the grafting until the stock has rooted we save the expense of making a large number of grafts which never grow.

With cutting grafts on stocks such as Riparia and Rupestris from 50 to 60 per cent of No. 1 vines is considered an excellent average. With rooted stocks the percentage should be from 75 to 90 per cent with nearly all stocks. The rooted method is [illegible] however, [illegible] until the stock and before.

The same methods [illegible] graft may be used with rooted stocks as with cuttings. The roots [illegible] be [illegible] the stock. The stock [illegible] length as nearly as possible and the scion inserted on the original cutting. The scion should not be grafted on the growth of the previous season [illegible] which would [illegible] with the [illegible].

The roots of the stock should be cut back to leave not more than one inch in length. If left longer they hinder the handling of the grafts [illegible].

Callusing.—When the grafts are made, the cuttings are completely dormant, but as soon as they are placed in the proper favorable conditions certain of their tissues become active and the changes and cell processes commence which bring about the rooting of the stock, the sprouting of the scion, and the uniting of one to the other.

These favorable conditions do not usually exist in the nursery at the time of grafting, so that if the grafts are planted out directly many of them will dry out or be injured by cold and moisture before they can commence active growth. For this reason it is always best, except at the extreme end of the grafting season, to "stratify" the grafts in a "callus bed" where the conditions of moisture, temperature and aeration can be controlled.

This callusing bed is usually a pile of clean sand placed on the south side of a wall or building and surrounded by a board partition where there is no possibility of its becoming wet [illegible] by the flow of water from a higher level or from an overhanging roof. It should be protected, if necessary, by a surrounding ditch. It should be furnished with a removable cover of canvas or boards to protect it from rain and if possible the temperature is to be controlled by the [illegible] of the [illegible]. A [illegible], [illegible] on one side and [illegible] on the other, is excellent for this purpose.

The bottom of the callusing bed is first covered with 2 or 3 inches of sand. The bundles of grafts are then placed in a row along one end of the bed, and sand well filled in around them. The bundles should be placed in a slightly inclined position with the scions uppermost, and the sand should be dry enough so that it sifts in between the grafts in the bundles. The bundles of grafts are then covered up completely with sand, leaving it at least 2 inches deep above the top of the scion. Another row is then placed in the same manner until the bed is full. Finally a layer of 2 or 3 inches of sand or [illegible] is placed over all. (See Figs. 11 and 12.)

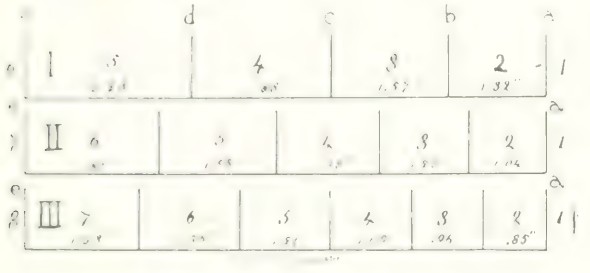
The callusing bed may be made much deeper and the bundles of grafts laid horizontally in superimposed layers. This method economizes room, but makes it difficult to maintain the temperature and moisture conditions regular and uniform in all parts of the bed.

In the callusing bed a callus should commence to harden and perfect the union of stock and scion as much as possible while [illegible] the starting of the buds and the formation of the roots. The [illegible] processes require more moisture than the formation of healing tissues, therefore the sand should be kept comparatively dry. Between 5 and 10 per cent of water in the sand is sufficient. The [illegible] sand [illegible] is [illegible]. There should be a little more moisture present than in the sand used for [illegible] the cuttings [illegible]. Too much moisture will stimulate the formation of roots and starting of buds without causing the callus formation, as is well shown in Fig. 13.

The formation of callus, or healing tissue, [illegible] gradually [illegible]

About the middle of March the temperature of the bed should be raised. This can be done by covering the sash during warm days and carefully covering at night. If necessary, the layer of manure straw should be removed on some days and then replaced. The temperature of the soil at the level of the unions should be about 70 degrees F. during this period. If the heat requires more than this there will be a more abundant production of callus but it will be soft, easily injured, and liable to decay.

At the end of four weeks after starting the bed, the union should be well cemented. The callus should not only have formed a cushion around the whole circumference of the wound, but it should have acquired a certain amount of toughness due to the formation of fibrous tissue. It should require a pull of



several pounds to break the callus and separate stock and scion. When the unions has acquired this quality the grafts are in condition to be planted in the nursery, and may be handled without danger. If taken from the bed while the callus is still soft, many unions will be injured and the grafts will fail, or unite only on one side.

If left as long as this in the callusing bed most of the scion buds will have started and formed white shoots. These shoots, however, should not be more than ½ to 1 inch long. If they are longer the bed has been kept too wet or too warm. Roots will also have started from the stock, but these also should not be over ½ inch long. The grafts should be handled as carefully as is practicable, but there is no objection to breaking off any scion shoots or stock roots which have grown too long. It is almost impossible to save them, and new ones will start after the grafts are planted, and make a perfectly satisfactory growth.

Planting in the Nursery.—The grafts are planted in the nursery in rows wide enough apart to allow of horse cultivation, and wide enough apart in the rows to give each graft room to to develop. The richer the soil and the better its condition the more grafts may be planted to the acre. The more space each graft is given the larger it will grow. If the grafts are starved either by poverty of the soil or by being planted too close they will not only fail to grow vigorously, but the unions will be less perfect and the percentage of No. 1 grafts less.

In Europe from 125,000 to 300,000 grafts are planted to the acre. This gives each plant from 20 to 50 square inches of surface. In California the grafts are given more room. The rows can not be placed nearer than 3 feet, and it is more convenient for cultivation to place them 4 feet apart. In most soils the grafts do not give good results if placed closer in the rows than 3 inches apart. In a rich, heavily fertilized soil of the best mechanical texture it might be possible to obtain good results at 2 inches, but in many soils it is necessary to place from 4 inches to get good, well grown plants.

The number of grafts to the acre and the space given to each is shown in the following table.

Space Between Vines	Space Between Rows	Number of Grafts per Acre.	Number of Square Inches per Graft.
2 inches	36 inches	87,120	72
2 inches	48 inches	65,340	96
3 inches	36 inches	58,080	108
3 inches	48 inches	43,560	144
4 inches	36 inches	43,560	144
4 inches	48 inches	32,670	192

The grafts may be planted in a trench made with a spade. It is more economical and better, however, if the soil is of a good texture, properly prepared and free from stones, to plant them with a dibble. Whichever way is adopted it is essential that the greatest regularity should be maintained in the alignment of the rows and in the depth of the planting.

Before planting with a dibble, some form of scraper should be used which will make a shallow ditch from 12 to 18 inches wide and about 2 inches deep, perfectly smooth and level at the bottom. A line is then stretched taut about 1 inch to one side of where the row is to be and 2 inches above the bottom of the ditch. The grafts are then planted with the dibble, being put down to such a depth that the top bud comes exactly even with the taut line.

Two of the best forms of nursery dibbles are shown in Fig. 18. The first, *a*, consists of a piece of round ½-inch iron, 18 inches long, furnished with a wooden handle at one end and a curved double point with a V-shaped cleft at the other. The bottom node of the stock is caught in the cleft and the graft forced down to the desired depth. Unless the ground is very light the other form of dibble is preferable.

The other dibble, *b*, consists of a sword-shaped piece of iron 18 to 20 inches long and 2 inches wide, furnished also with a handle. The usual way of using it is to press it into the ground to the desired depth, open the hole a little with a lateral thrust, withdraw it and insert the graft. The dibble is then pushed into the ground again at about an inch to one side of the graft and by another lateral thrust the earth is pressed tightly around the graft. This takes more time than is necessary with the other form of dibble, and unless done carefully there is danger of failing to make the soil close around the base of the stock, which is thus left surrounded by an air space. Grafts left in this way are apt to become moldy and fail to make good roots.

Both these objections are overcome by using the dibble as shown in Fig. 19. When used in this way the dibble is pushed into the ground only once for each graft and there is no possibility of the graft being suspended without soil in contact with the base. Two men work together, one placing the grafts and the other manipulating the dibble.

Where it is necessary to plant in compact soil or in soil containing pebbles a dibble cannot be used. In this case it is necessary to dig a trench. The trench should be dug with one side slightly slanting. The grafts are laid against this side and well-pulverized soil shoveled in. If the soil is at all stiff or clayey a couple of inches of sand should be placed on the side of the bottom of the trench where the bottom of the stock rests. This will very much facilitate the rooting. (See Fig. 20.)

(To be Continued.)

Monticello Pure Rye Status

January 9th, 1907.

GENTLEMEN:—It is our custom annually, about Jan. 1st, to make a statement to our customers, regarding Monticello Pure Rye.

We feel it will greatly interest the trade to know that Secretary of Agriculture Wilson, Dr. W. H. Wyle, Chief of Bureau of Chemistry of the Department of Agriculture, and Mr. Grant McCabe, Law Officer for the Department, visited our distillery on Dec. 28th, 1906.

Maryland whiskies as a class are manufactured for the blending trade exclusively. It was the desire of Secretary Wilson and Dr. Wyle to become thoroughly informed as to the manufacturing process of a whiskey made especially for blending purposes, and our plant was selected.

A thorough inspection was made, from the grain bins to the storage rooms and warehouses, various ages of goods were inspected, and in fact every detail of the business, pertaining to the manufacture, storage, and age of goods used, was investigated.

We do not believe that there is any cause for the blending trade of this country to be alarmed regarding the provisions of the Pure Food Law. From what we could gather, the Department desires that the blending trade adopt a general form of label, according to their interpretation of the Pure Food Law, and such time that the Department gives definite instructions as to its interpretation of said Law.

We feel confident that the visit of Secretary Wilson and Dr. Wyle to our distillery greatly enlightened them regarding the kind, age, and quality of goods used by blending houses.

Our tax payments for the year 1906 amounted to 12,002 barrels, and our stock in bond on January 1st, 1907, was 40,080 barrels, being less than one thousand barrels over a year ago.

The number of barrels in bond January 1901 to January 1907, inclusive, show a gain of 28,078 barrels, being 4,679 barrels more than the tax payments during the year 1906. This gain, conclusively, that there is a shortage of goods and short years of age.

We herewith give you in full, the number of barrels in bond on January 1st, 1907, and withdrawals of same:

Manufactured during			Withdrawn	Remaining on Hand	
Spring	'96	7456	993	70	
Fall	'99	3868		46	
Spring	'00	7847	947	123	1
Fall	'00	4429		154	
Spring	'01	8526	1956	689	28
Fall	'01	2901	1043	417	116
Spring	'02	7534	1800	2555	719
Fall	'02	1968	555	885	
Spring	'03	8429	2000	1747	185
Fall	'03	3429	98	2867	76
Spring	'04	6181	2066	3019	391
Fall	'04	3401	830	3100	509
Spring	'05	8081	1526	3800	676
Fall	'05	4358	76	4282	256
Spring	'06	9223	46	4236	20
Fall	'06	4404	70	4195	26
				47,951	3,356

Wishing you a very prosperous and happy New Year, we are

Yours respectfully,

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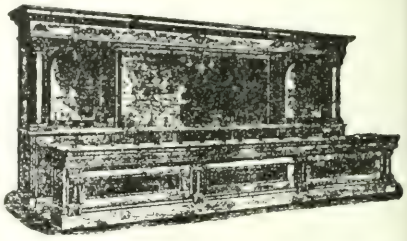

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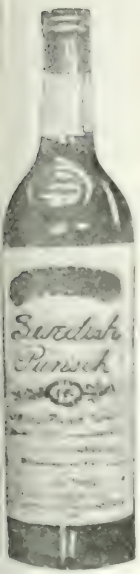

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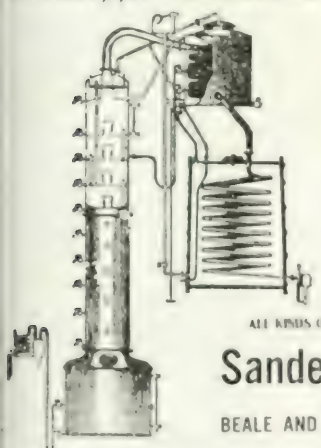

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Is the leading old fashion, straight Sweet Mash Whiskey

"Crab Orchard"
Straight Sour Mash. Th brand controlled by JAME LEVY & BRO. has their nam burned in the barrel.

"SUSQUEHANNA"
GUARANTEED ALL RYE

"SPRING HILL"
HIGH FLAVOR HEAVY BODY

"Pilgrimage"
An old style Sour Mash

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Straight Sour Mash
Worth trying

THE GREATEST
AMERICAN WHISKEY

YELLOWSTONE

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PACIFIC WINE & SPIRIT REVIEW

JOURNAL OF VINICULTURE

27th Year

VOL. XLIX. SAN FRANCISCO AND LOS ANGELES, JANUARY-FEBRUARY, 1907 No. 1-2

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A. P. Hotaling & Co's

Old Kirk

Whisky

Best on the market
Pure from grain to glass

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Phone Main 730 SAN FRANCISCO

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ARCADIAN
Waukesha WATER

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WINE AND LIQUOR LABELS,

FOLDING BOXES
CORRUGATED PAPER CARTONS, SHELLS,
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CALENDARS,
SHOW CARDS, HANGERS

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AFTER 30 YEARS OF
UNPRECEDENTED POPULARITY

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CEDAR BROOK

Hand Made Sour Mash

BOTTLED-IN-BOND

The best known Brand in the World

AND

Most popular Whiskey on the Pacific Coast.

Distributed in carefully packed cases following sizes:

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Complete History

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THE STANDARD WINE OF CALIFORNIA

CLARETS, SAUTERNES, SPARKLING WINES

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¶ We own our vineyards and make all of our wines and can therefore guarantee the purity of every bottle.

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Champagne
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SAN FRANCISCO, CAL.

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Camp Nelson, Kentucky.

These Whiskies are made in the Famous "BLUE GRASS REGION" so justly celebrated as the home of the finest Whiskies in the World, and which have been for the last Century, recognized as such giving the character and high standing to KENTUCKY WHISKIES which they now enjoy.

THESE FAMOUS WHISKIES CAN BE HAD IN LOTS TO SUIT THE TRADE

GUARANTEED UNDER PURE FOOD ACT OF CONGRESS, JUNE 30, 1906

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IN GLASS ONLY

CHAPMAN & WILBERFORCE
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and are prepared to fill all orders in our line with due dispatch. We will be pleased to see you at our new establishment and are always ready to serve you

We solicit business from the wholesale trade only

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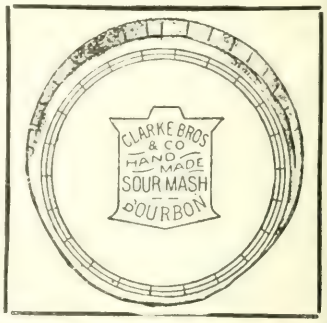
A. L. DOWLER, Manager



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1

2 Siphons

Three Good Things

WUNDER BEER

In Bottles, Siphons and Kegs

1 Bottled beer that is healthful. Brewed of the purest ingredients and with all the care known to science. The most modern machinery is employed in cleaning and filling the bottles and every bottle is thoroughly pasteurized.

2 An entirely new departure of which we control the exclusive rights. Filled and drawn under its own natural pressure it insures the consumer a perfect draught beer at his own table. It is always fresh and the last glass has the same rich creamy head as the first.

3 Kegs

3 Wunder Beer in kegs has a reputation long established. Its healthfulness and excellence is a household word, and the wonderful popularity it has attained is a living proof as to its goodness.

Wunder Brewing Co., San Francisco

WUNDER BEER

BETHESDA

THE WATER OF QUALITY

WAUKESHA'S ORIGINAL MINERAL WATER

SPARKLING—NATURAL

QUARTS, PINTS, SPLITS HALF-GALLONS

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UNITED STATES FIDELITY AND GUARANTY CO.

PHONE
Temporary 925

CAPITAL, $1,200,000 SURPLUS AND RESERVE, $1,428,546.98

This Company is Accepted as

SOLE SURETY UPON ALL INTERNAL REVENUE AND CUSTOMS BONDS

Required by the United States Government from

Distillers, Brewers and Cigar Manufacturers

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FINEST IN THE WORLD. WHY? BECAUSE GRAPES ARE CHEAPER THAN CHEMICALS IN THIS COUNTRY: *Consequently it Does Not Pay to ADULTERATE.*

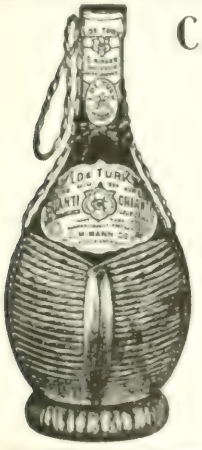
THE KIRBY DISTILLING CO. INCORPORATED Fowler, Fresno Co., Cal.

Makes a Specialty of PURE BRANDY, and making NO WINES, has NO WASH OR SOUR WINE TO PUT INTO BRANDY.

OUR STILLS ARE KNOWN AS NUMBERS 263 OR 337 FIRST DISTRICT, CALIFORNIA

These Numbers ARE BURNED on the GOVERNMENT or STAMPED HEAD of EVERY PACKAGE, there being No Other Genuine "KIRBY BRANDY."

Sold Only in Carload Lots to the Trade. Correspondence Solicited



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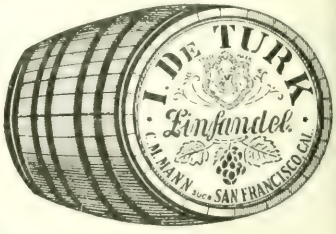
CASE GOODS, SPARKLING WINES AND CHAMPAGNES A SPECIALTY



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PORT AND SHERRY

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La Manda Park, Los Angeles County, Cal.

Gold Medal Paris Exposition, 1900
Gold Medal Pan-American Exposition, Buffalo, 1901
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To-Kalon Wines

FROM THE FAMOUS OLD H. W. CRABB TO-KALON VINEYARDS
AT OAKVILLE, NAPA COUNTY, CALIFORNIA AND THE ONLY
GENUINE TO-KALON WINES ARE THOSE BOTTLED BY US

TO-KALON WINES bottled at our Cellars in Oakville. Pure Wines of the Highest Grade, in case lots to suit, also in bulk. Heavy Wines for Blending a Specialty.

VINEYARDS:
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OF ALL KINDS

A. ZELLERBACH & SONS

SAN FRANCISCO

FERRO-QUINA

KIDNEY AND LIVER BITTERS

Full 32 ounces (qt. bottles) $10.00 per case

FERRO QUINA BITTERS is ...

D. P. ROSS, ... and Laguna Sts.

The LOEW SYSTEM

Patent Wine and Liquor Filter

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Cost of Clarifying Materials, as well as Storage, Shrinkage and Waste

The Loew Manufacturing Co
CLEVELAND, OHIO

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INTERNAL REVENUE and
CUSTOM HOUSE BROKERS

Hydrometers and Extra Sizes and All Kinds of Hydrometer Books

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COMBINE QUALITY, STYLE and MODEST PRICES

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Fashionable Hatters

ESTABLISHED 1860

INCORPORATED 1894

CHAS. STERN & SONS

PRODUCERS OF

CALIFORNIA WINES AND BRANDIES

Hauling Grapes to the Winery

Owners and Controllers of 3000 Acres of Choicest Vineyards Located at Wineville; Riverside Co., Cal.

Wineries and Distilleries

LOS ANGELES AND WINEVILLE, CAL.

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LOS ANGELES;	NEW YORK;	CHICAGO;	BOSTON;
903-931 Macy Street.	14 and 16 Vesey Street.	198-200 E. Kinzie Street.	134 State Street.

— MARKET — CONDITIONS

RY WINES.—Trade during the month has been quiet, as far as exports by sea were concerned. The coastwise business, however, shows a healthy state. The amount of wines by rail to the East has been all that could be expected, while some representative houses report a Christmas demand for case goods far beyond expectations. The general state of trade certainly shows a vigorous condition. Exports by sea during January were but such as might have been expected. The totals were 592 cases 173,940 gallons bulk, valued at $67,297.

Exports of wine by sea aggregated 1455 cases 179 barrels and 1 hogshead.

Exports in bond were 1474 cases 53 casks and 10 quarter casks.

WEET WINES.—There is no change in the general condition. Apparently the most interesting feature of the situation is the heavy production during the season just closed. Owing to some confusion in the records we are unable to give the details of production this issue, but for the present it will be sufficient to state that the year just passed made the record for production, the total being within a few gallons of sixteen millions. This is more than five million gallons greater than the output in the year 1905. This additional production is evidently a relief to most increased trade and balance the losses of such houses in the San Francisco fire.

Production in the two districts during December, 1906, totaled 1,972,441 gallons.

RANDY.—The market keeps strong as usual and the statistical condition gives full promise that this condition will hold indefinitely. Notwithstanding there was a very heavy production during the season, the large consumption in the fortification of sweet wines kept down the surplus, so that bonded stocks are not far from the figures that resulted from the April disaster. The distillation in December was very great, the total for the two districts being 229,287 tax gallons. Exports by sea were abnormally small. Imports were 707 cases.

WHISKY.—The whisky men continue to hold the center of the stage. Business during the past month has made a record, for, while there are some firms that report February trade rather light, the majority have found it to the contrary, many reporting their business in excess of that of February 1906, when all lines of trade were enjoying unusual prosperity. The orders that make the situation, come from sources that seem to assure a continuance of the present highly satisfactory conditions.

Exports by sea were large, considering certain handicaps. These consist of 15046 cases and 2768 gallons valued at $30,475. Miscellaneous exports of wines and liquors were also of good volume, the aggregate being 1189 cases 55 barrels and 903 gallons, values at $13,000.

Imports of whisky by sea were 316 cases 636 barrels and 12 quarter casks. Imports in bond aggregated 1175 cases 10 barrels and 1 octave.

EXPORTATIONS.—The exporters continue to do a big trade, but they seek services commensurate to the times. They can still obtain secure goods fast enough or properly timed the demands of their customers. Stringent as is [illegible] business with the country of the ports is greater than ever before and the outlook for [illegible] has never been more promising. Following the fire [illegible] The imports by sea during the month of January, 1907, were 1,170 cases 170 barrels and 1 hogshead. Wine, 1,167 cases 170 barrels and 1 hogshead; whisky, 3 cases; [illegible] 1,500 cases 20 barrels; [illegible] 110 cases; [illegible] 12 cases; [illegible] 300 cases; [illegible] 191 cases and [illegible] cases; mineral waters, 1,000 cases; wines, [illegible] cases; [illegible] 1,000 cases; [illegible] 415 cases; [illegible] 250 cases; [illegible] cases.

Imports by rail to local ports were: [illegible] Champagne, 1,000 cases; wine, 1,171 cases; [illegible] cases; liquors, 981 cases; liqueurs, 100 cases; mineral waters, 220 cases; whisky, 1,000 cases; [illegible] 1,000 cases; [illegible] cases; wines, 1,041 cases; gin, [illegible] cases; [illegible] cases; [illegible] cases.

BEER.—The lowest and other brewery vats [illegible] the past month, [illegible] a fair business during the month of January, notwithstanding the weather was not conducive to the consumption of beer. Exports to sea were reported, the [illegible] being 1,073 packages bottled and 4 packages [illegible]. Imports by sea were [illegible] cases. Imports by rail were [illegible] cases.

New York Wine Markets.

THE market is quiet [illegible] the choicer grades of pure grapes, while common and [illegible] are being quoted at somewhat lower figures, but when the [illegible] of the position is considered in connection with these changes, the prices are pretty much the same as they were [illegible].

The supply has not increased materially, but as is usual at this time of the year, there is no pressing demand for the goods.

Brandies and wines have [illegible] and some months past.—*Hotchkiss' Bulletin*, January 26.

Wine and Brandy Receipts.

The receipts of wine and brandy from internal revenue during the month of January were: Wine, 1,234,200 gallons; brandy, 77,224 gallons.

American Whiskies In Europe.

The quantity of American whiskey remaining in bond in [illegible] January 1st was 20,871 gallons. This is one of the lowest figures quoted since the great fire.

Money Available for Pure Food Enforcement.

IN THE report of the Chief of Bureau of Chemistry, Department of Agriculture, for the [illegible] ending June 30, 1906, [illegible] Dr. Wiley [illegible] the Bureau [illegible] Pure Food Law [illegible] with results [illegible] Congress [illegible] money was available for the enforcement of the law [illegible] the law [illegible] $250,000 was appropriated [illegible] January 1 he said [illegible] Chief of Bureau [illegible] half year of 1907 [illegible] appropriation of one-quarter would be [illegible] the act [illegible].

Local Option and the Wine Producer

[illegible] authority granted by the laws of the state, subject to the constitutional [illegible]. I venture in this writing undertake to say to what extent the local enforcement of prohibition regulations may attempt to interfere with a producer, but I am free to say that local option regulations cannot constitutionally prohibit [illegible] local use and distribution for local consumption of the beverages affected.

The State of Iowa "enjoys" prohibition by constitutional amendment, or did so when I last had occasion to refer to the question there. Nevertheless in that State there were large corn spirit distrilleries, which not only flourished but also exerted powerful influence through a Congressional delegation in opposition to pure wine bills from California, because such bills were directed against the use of corn spirits in fortifying pure sweet wines.

The prohibitive laws of Iowa were limited, as local option regulations are, to the local use and distribution for local consumption of the corn spirits, but did not affect the production for sale to places outside the pale of prohibition.

The question [illegible] prohibition and local option depends upon the considerations of health and good morals of the communities for whom and by whom the laws are made, but cannot affect other districts, whose opinions on such subjects may differ. In the matter of State prohibition, it is a question resting on State rights—the rights of the States to regulate commerce, adopt sanitary regulations and preserve order within their own territories, but the right to control interstate commerce is delegated to the general government of the United States. Therefore a state may not decide that it is unlawful to manufacture spirits or wine for the use of other communities which recognize the lawfulness of such use. Indeed, I know of no prohibition which does not recognize even the prohibitive barriers, some lawful and beneficial use of wine and spirits, especially in medical cases, the arts, and domestic meals for fuel. Therefore the prohibition of production either under local option or general constitutional "extremists" would fall to the ground if attempted. Taking the severest views of the subject—it is a question of regulation only, not of production but of use and distribution, and no state can prohibit interstate commerce and no local option can regulate or restrict commerce beyond the limits of local control. The town of Pasadena cannot legislate for the good or evil of the city of Los Angeles. That there are legitimate uses for wines and spirits, no extremists have yet denied by law. Such products may be poisons, so are arsenic, strychnine, wood alcohol, cyanide of potassium, etc., yet the production of such is not prohibited; only the distribution and use are regulated and such regulation is wisely limited to the local powers of our several communities.

The production of wine cannot be affected by local option, excepting so far as limitation of its use may be caused by regulations of local application only. That such local limitation may be lawfully exercised is not doubted. In fact it would be a good thing if much of the so-called wine made up of a compound of spirits and wine diluted with water, were subjected to the severest restrictions of local option, or state prohibition, and such restriction would be legal but would not prevent the producer from exporting his compounds to less enlightened or less protected communities.

If local option would discriminate more, it would be more popular with the consumer and more unpopular with the wine and spirit trade. As it is now its restrictions fall upon good and bad alike and to the extent that it is unjust, it gives good arguments for its overthrow; whereas, if it was strictly just it would be unpregnable and would eventually destroy evil practices in trade and evil habits in consumption. It can not, however, affect production and trade beyond local limitation in distribution, that is, if the producers "have their day in court."

CHAS. A. WETMORE.

San Diego, February 11, 1907.

Whiskey Under Old Labels.

PITTSBURG, Pa., Feb. 8.—A month has elapsed since Secretary James Wilson, of the Department of Agriculture, made his hurried visit of inspection to the Pittsburg distilleries. To all appearances the much talked of tour of the Secretary and his party has been without tangible results. Local distillers are manufacturing their whisky precisely as they did before the official investigation, and the packages are labeled as formerly.

Secretary Wilson has notified local whisky men that while he was enlightened by the Pittsburg investigation, he is still anxious to learn more about the industry in all its branches and especially with regard to the blending of whisky with neutral spirits. Until he satisfies himself whether this blending is a violation of the pure food law or not, he directs distillers to continue the manufacture of their respective whiskeys and to label them as they see fit, always with the idea in view of giving the purchaser as concise a knowledge of what he is buying as possible.

When the Department finally decides just what interpretation to make of clause 15 of the pure food law, in which the matter of blending is referred to explicitly, the whisky distillers will be notified and directions for the proper labeling of the packages given them. Then sufficient time will be allowed so that the change will not cause any heavy loss.

The Swiss-American Bank Statement

THE statement of the Swiss American Bank of Locarno at San Francisco, with the close of business, December 31, 1906, makes a very flattering showing for the institution. The figures that follow tell the story:

ASSETS.

Loans and discounts		$3,679,270.9
Loans on first mortgages		205,150.0
Bonds		596,503.2
Bank building, home office		62,000.0
Furniture and fixtures, San Francisco offices		3,000.0
Cash on hand and with banks		783,448.0
Total		$5,329,372.1

LIABILITIES.

Capital paid up		$ 600,000.0
Surplus and profits		185,842.1
Deposits due to banks	$ 490,600.00	
Deposits due to individuals	4,052,929.95	4,543,529.9
Total		$5,329,372.1

California Wine Business After the Fire

By Percy T. Morgan

THE manner in which the California wine business has emerged from the consequences of the great San Francisco conflagration of April 18, 1906, is but little short of wonderful. The great strength of the organizations which constitute leading factors in the California wine trade have been conclusively demonstrated to the dealers and people of the United States at large.

Although nearly all the distributing cellars in San Francisco, containing many million gallons of wine ready for the market, were destroyed, yet so fully prepared for continuing were the large wine houses that within two weeks after the fire they were able to bring reserve stocks of matured wines, remaining at their country cellars, into satisfactory condition for supplying the trade.

That great difficulties would attend so sudden a change of shipping base and the shifting of men experienced in the handling of wines was, of course, to be expected; but the result has demonstrated that the wines were in existence, that the facilities were there, and that the organization was sufficiently perfect to meet a contingency of such unexpected and apparently overwhelming.

The trade has been exceedingly kind and considerate in recognizing the difficulties in making prompt shipments of complete assortments, but complaints regarding quality and satisfactory condition of wines have been very few and far between. Doubtless there have been in some isolated instances some grounds for complaint, but the generous-hearted people who largely constitute the wholesale liquor trade of the United States, realizing that everything that mortal man could do under such unusual conditions was being honestly and effectively accomplished, have generally shown themselves willing to overlook a little inconvenience.

A generous vintage, estimated at about forty million gallons, has served to replenish the wine stocks of California.

The happenings of 1906 have become a memory and simply mean to the California wine handlers that there is less wine held in the country and in wine makers' hands and not so great a surplus for them to carry, on which to pay interest, taxes and insurance, and the general trade of the United States has been given the benefit of this condition by the lowering of prices on ordinary and standard grades of wine.

The National Pure Food Law, for which Californians have been striving for so many years, will go into effect on the first of January, 1907. Every barrel from California will bear the legend, "Pure California Wine, Guaranteed under the Food and Drugs Act, June 30, 1906." Nothing in the way of legislation could have more greatly benefited the California wine industry.

With the fertility of California vineyards, which permits of the production of the pure juice of the grape at a smaller cost than probably anywhere in the civilized world, the future of the business is extremely bright. A very large acreage in Cuttings has been planted in the last four or five years, and further vast areas are being set out to grapes, so that within a short time the output of California wines may easily be doubled.

The large handlers are preparing to meet this increase by the erection of immensely substantial storage wineries with the transcontinental railways tributary to the premises. In order that no repetition of the San Francisco disaster shall interfere with the progress of the business, the principal buildings will be constructed of steel, concrete and stone, impervious to earthquake and fire, and secured from other accidents.

The project of starting and moving plants on a short notice early several [illegible] which was interrupted by the fire

[illegible]

California Denatured Alcohol Plant

PLANS for the [illegible] denatured alcohol plant in the county are being formed by the incorporation of the California Vineyard and Improvement Company, with principal headquarters in Santa Clara county. The object is to manufacture grape juice and denatured alcohol. The capital stock is $250,000, and $50,000 has been subscribed. Directors: David Rhine of Lincoln Park; A. A. Baird, University Hotel, George W. Wood and O. H. Swarth of Hammond, Cal.; D. A. Pond and E. E. Black of Berkeley, Cal.

[illegible]

We are in receipt of the [illegible] of the Outlook Annual Guide to Agencies. Also handbook of useful information, and other lists for 1907. The book is in its usual form, which shows fine [illegible] prosperity. Besides the [illegible] for agencies of the year. The Outlook contains a large amount of information of particular value to the wine and liquor trade.

You Can Class a Man by the Clothes He Wears

BE IN THE A1 CLASS

I can make you [illegible] from the simplest to the smallest. Prices right.

P. F. Pinnella

Merry Tailor

17 Montgomery Ave.

[illegible] St.

San Francisco, Cal.

Los Angeles Department

LOS ANGELES, January 31.—Southern California wine makers are satisfied with the late ruling of the Washington authorities permitting the use of the words "sauterne," "sherry," "port," "claret," etc., when preceded by the word "California" [illegible] this and say that if such a rule had been enforced years ago the wines of California now would be [illegible] the vintages of this State to take their place as their merits, instead of perpetrating under foreign labels and going to distant localities a reputation to which they are not justly entitled. It will be necessary for the California makers, while complying with this ruling in making their bottled goods to use diligence to prevent rogging in the [illegible]. Nothing has materialized as yet to prevent Eastern dealers from selling California wines under foreign labels.

Prices of wines remain firm despite the alleged cuts. Sweets are stationary at 35 cents, with dry wines at 22½ cents, both naked. The Italian Vineyard Company is making extensive shipments to Eastern markets at the full price and so is the West Glendale Winery. There is no disposition to offer guaranteed wines in competition with goods which the owners do not brand. The situation of the Southern California wine men is declared to be eminently satisfactory.

Certain brands of wine that have become popular are distinctly Californian. There is "Angelica," for instance. This sweet wine was so named by "Old Man" Sansevain in the years ago when he had a winery under the big sycamore tree that stood where the Maier & Zobelein brewery is now. For any other locality to make Angelica would be to infringe upon the rights of Los Angeles. But here is another side to the story. Certain makers advertise "Catawba" wine despite the known fact that not a ton of Catawba is made in California. These things will all come out right some day.

Word is given out that in Arizona a big district is to be devoted to grape growing and wine-making. It is said the climate there will favor the culture of certain wine grapes that cannot be successfully raised in California. The result of the experiment will be watched anxiously for its bearing upon Southern California viticulture in particular. The new vineyards are to be planted in lands costing $25 an acre, with water.

Jerry O. Ashman, for twenty years a Government gauger in Los Angeles, and well known to the trade of the south, was killed accidentally by a street car February 4.

C. Falkenstein, well known by reason of his connection with large wine-selling concerns, is now connected with the Italian Vineyard Company.

The City Council refused to grant a special permit for the sale of liquor at the automobile show and the court has decided the Ascot Park Race Track must go dry. The sports are having a hard time.

That "Gothenburg" scheme of annexing all the saloons is "deader 'n a doornail."

The Pioneer Saloon is expanding to the corner of Spring and Market streets. Formerly its front was midway on Market, with entrances from Spring and Main streets.

The Imperial Cafe is to have a full frontage on Broadway as well as on Spring street.

Will Salter and wife celebrated the twentieth anniversary of their wedding the night of February 6. About thirty friends assisted in making the event a joyous one, and gave the couple a $100 china dinner set.

San Pedro is said to be tiring of "dry" Sundays. Although residents can get what they want Sundays, the strangers cannot, and consequently remain away.

Sherwood & Sherwood report an increasing demand for J. H. Cutter whisky. The brand is taking the town.

Frank Lawton, former manager of the ship hotel Cabrillo, at Venice, has obtained a retail license for his place at Playa del Rey.

L. M.

French-American Bank.

WHEN a city has passed through the trying experience that San Francisco has during the past year, when at least one-third of its expanse, comprising almost the entire business section, has been destroyed by fire, and has been found to possess the financial vitality to recover from such a blow, so that in less than twelve month the work of reconstruction is as far advanced as it is here today, its solvency is beyond dispute. In the case of our city this has been entirely due to the careful and conservative policy followed by our banks for many years previous to the calamity. Thereby our credit has been maintained at home and abroad, and when the necessity arose capital flowed hitherwards, as surely as the compass points to the north. Therefore when we see, as in the case of the French-American Bank, one of these most creditable financial institutions to which the city owed so much in the hour of adversity, move into its own palatial building, it is a fit matter for comment and general rejoicing.

With the same good sense and unerring business acumen as has distinguished the management of this bank in the past, a splendid location was chosen in the center of the financial district upon the north line of Sutter street, just above Montgomery street, there, the bank has reconstructed a ten-story, steel and stone A1 business building with accommodations for the bank on the ground floor and safe deposit boxes in the basement. As a proof of the correctness of its judgment in locating its new home where it has, we are informed every office in the building is already let, although the upper stories are not yet completed. On the ground floor the commercial bank known as the French American Bank, and the French Savings Bank are open for business. These two institutions while separate corporations, are under the same management, Chas. Carpy being president and Arthur Legallet and Leon Boequeraz vice-presidents of both. As the same careful and conservative policy which has proved so eminently successful in the past will be followed in the future, there can be no doubt of the continued and increased prosperity of both institutions. We congratulate them upon their commodious and handsome new quarters in a building which besides being a credit to the city, is bound to be a paying investment to the banks under its roof.

Favors the Army Canteen.

WASHINGTON, January 31.—President Roosevelt to-day gave a hearty greeting to a committee of the Woman's Army Canteen Club No. 1 of Washington, which is working for the establishment of the canteen. The committee was accompanied by Representative Kahn of California, who favors canteen restoration. The President is understood to have expressed his approval of the work.

W. M. Hough Regulations on Pure Food

ST. LOUIS, January 18, 1907.

TO MEMBERS—GENTLEMEN: I desire to call your attention to the extreme importance of making entries on your Form 52 promptly on the day the goods are received or shipped, as required by the law and the regulations.

Section 3318, Revised Statutes of the United States, under which Form 52 is authorized, provides as follows:

"Every rectifier and wholesale liquor dealer shall provide a book to be prepared and kept in such form as may be prescribed by the Commissioner of Internal Revenue, and shall, on the same day on which he receives any foreign or domestic spirits and before he draws on any part thereof, or adds water or anything thereto, or in any respect affects the same, enter in such book, and in the proper columns respectively prepared for the purpose, the date when, the name of the person or firm from whom, and the place where the spirits were received, by whom distilled, rectified, or compounded, and when and by whom inspected, and, if in the original package, the serial number of each package, the number of wine gallons and proof gallons, the kind of spirit, and the number and kind of adhesive stamps thereon. And every such rectifier and wholesale dealer shall, at the time of sending out of his stock or possession any spirits, and before the same are removed from his premises, enter in like manner in the said book, the day when, and the name and place of business of the person or firm to whom such spirits are to be sent, the quantity and kind of such spirits, the number of gallons and fractions of a gallon at proof, and, if in the original packages in which they were received, the name of the distiller and the serial number of the package."

From the foregoing, it follows that all goods received must be entered on Form 52A on *the same day* that they are received by the dealer at his place of business. All goods disposed of must be entered on Form 52B on *the day on which they are sent* out of his stock or possession, and before they are removed from his premises.

Where goods have been sent to a customer and returned to the customer, such goods on their return must be entered by the dealer upon Form 52B as goods received, same being taken to make sure entry on the day that the goods are returned.

Where a dealer who also carries an R. I. D. stamp desires to dispose of goods at retail which he has treated as W. I. D. he should be careful in such instance to discharge such goods on his Form 52B to himself at retail, before offering such goods for sale at retail.

A failure to comply strictly with the law and regulations with reference to keeping Form 52 will render the dealer liable to severe penalties.

I may add that members should be extremely careful to keep accurately all the other records required of them, and to make the proper entries on such records and forms in each instance on the day and in the manner required by the law and the regulations.

Yours truly,

W. M. HOUGH,

General Counsel, National Wholesale Liquor Dealers' Association of America.

ST. LOUIS, January 28, 1907.

To Members,

GENTLEMEN:

The Secretary of Agriculture says that you are allowed to label your products in the way which in your opinion complies with the National Food and Drugs Act of June 30, 1906, so that if he should subsequently rule that such labeling is not in conformity with his view of the law and the facts sought [illegible] will be given the option to refile an amended label. Department's view of the matter before any action is taken by the Department looking to the institution of such cases.

Yours truly,

W. M. HOUGH,

General Counsel, National Wholesale Liquor Dealers' Association.

ST. LOUIS, February 2, 1907.

To Members,

GENTLEMEN:

The "immaterial change" referred to in my circular of January 18th has reference only to a change of strength without a change of package and without a change in the contents.

If water shall be added to a rectified product so as to change the proof, it would necessitate a change of stamps from the rectifier's stamp to a W. I. D. stamp.

If a wholesaler should take five gallons out of a rectifier's package, the five gallons taken out should have a W. I. D. stamp affixed to it, and a W. I. D. stamp should also be affixed to the rectifier's package, so as to indicate the changed condition.

A wholesale liquor dealer cannot refill from five gallon tins a rectifier who is not a bona fide liquor dealer and purchases less than five gallons, changing up the rectifier's stamp, would have to be changed for a W. I. D. stamp for what remained in the package, either with or without the addition of water, if it was to be disposed of at retail.

If it is desired to refill from five gallon tins, the rectifier should first be changed up to retail. Then, after the quantity is taken from it, it should be changed back to *whole sale*, and then a W. I. D. stamp applied for in conformity to the changed condition of the package.

Yours very truly,

W. M. HOUGH,

General Counsel, National Wholesale Liquor Dealers' Association of America.

A Great Brewery For Oakland

( ) [illegible]

New York Correspondence

NEW YORK, January 1907.

EDITOR WINE AND SPIRIT REVIEW: Since the first of the year [illegible] business, at [illegible] well grounded in fact, and [illegible] dullness as a natural effect. The holiday trade for the most part has been most unsatisfactory to [illegible]. The uncertainty regarding labels has caused great consternation both in the ranks of the wholesaler and retailer. Houses not quite sure of what to do themselves, [illegible] advice to their customers [illegible] to adopt the course considered in their interest, have fought as strongly as possible.

Added to these causes was the business of December, reported by the trade pretty generally as one of the largest months on record. No doubt many goods were carried over to this month, as the trade bought freely, desiring to lay in stocks before January 1st, which, they believed, might not be amenable to the provisions of the new law, if brought before it came into force.

Under these circumstances, the general dullness, all over the East, can scarcely be wondered at, but as, one by one, the causes lose their effect, doubtless improvement will come, the general tone of the country still being excellent. Consumption still goes on as of yore and stocks must, ere long, need replenishing, and the trade is gradually acquiring definite ideas regarding labels. The term "like substances," however, is still undetermined, and until it is settled, more or less difficulty will be experienced.

The delay on the part of the Department in announcing its decision gives hope that the drastic suggestion that spirits and whiskies would not be considered "like substances" contained in the decision rendered some little time ago, that a mixture of spirits and whisky should be labeled "spurious imitation," is being reconsidered and the feeling is pretty general this will be annulled or reversed. It is useless discussing the matter, because at any moment a decision may be handed down, and there is no good [illegible] it is, no matter whom it may affect, the Department will, when in a position to do so, enforce it, for, unquestionably, Mr. Wilson, the Secretary of the Department of Agriculture, has given the subject careful and earnest study. He has made an extensive trip, visiting various distilleries and blending houses in the East and Middle West, and certainly must have acquired a great deal of information. His decision, so anxiously awaited, will be based upon real knowledge acquired by personal investigation and must have due respect accorded it, no matter how seriously it may affect prevailing methods.

Pending the decision, a lull appears to have set in, in the Department. Dr. Wiley has not been heard from for some time, but it may be relied on he is not idle. He has accompanied the Secretary on his visit to the distilleries and it may be what he has seen and heard for himself may have its influence. The disarrangement of a vast industry, to the consequent heavy loss it must entail on a large number of people, is not to be lightly entered upon.

Meanwhile, Lawyer Hough advises the trade, with full confidence in the position he takes being ultimately proven right, to proceed as heretofore, confining themselves to changes in labels, which, though here and there likely for a time to render some explanations necessary, are not calculated to very materially affect the best interests of the trade.

The straight whisky men also have their troubles, and many find it necessary to change their labels. One distilling company, whose specialty has been pure rye whisky, bottled in bond, now call their brand Pure Food Whisky, and others are either following suit or are making changes of some sort or other.

It is, under such conditions, no wonder business languishes. The retailer, warned by the straight whisky men of the risk he runs, with blended whiskies, is put on his guard by the blenders against the perils lurking in straight whiskies, and between the two he confines his purchases to the minimum required for current use. It should soon be settled, and once the matter is decided, no doubt business will quickly revive, with nobody very badly hurt and many perhaps benefited.

There is a rather interesting article in a recent issue of *Printer's Ink* on advertising the label, in which attention is particularly called to the advertising of whiskies. It contends that all whisky advertising is directed more particularly to labels than to quality or character and in explaining why this is so, ascribes it to the fact that whisky appeals to the most whimsical of the five senses—that of the palate. This is one sense that knows no limitation nor law, that is governed by caprice, when not checked by conventionalism, and about which there can be no dispute, there being no accounting for it.

For these reasons, the liquor dealer thinks it necessary in his advertising to appeal to the mere reputation of his wares, founded on "taste," an uncertain and ever-changing element. The label, the brand, forms the chief argument in advertising. It has often been charged that the American people drink labels and to a great extent this is true. In other lines, the merchant, in his advertisements, refers to definite laws. The dealer in cloth can show how many threads to the square inch his fabric is composed of, and whether all wool, or exactly of what made. The jeweler can refer to the exact weight of his jewels. The maker of machinery can apply the test of work done. And so on. There is food for reflection in the suggestions of *Printer's Ink*.

The distilleries and blenders in the old country are still waiting for the decision on the appeal made on the ruling of the English magistrate that a whisky, a product of a patent still, was not entitled to be called whisky. The matter was to have been decided a short time ago, but was adjourned. There seems to be a feeling over there that steps will be taken to settle the matter in a way that will leave the trade safe from harassing persecutions at the hands of authorities who rely on arbitrary chemical standards. One of the most prominent of the distilling companies of Scotland, widely advertised their whiskies as the product of the patent still, which is pretty much the same as what would be considered spirit goods in this country, and public opinion has been very much educated as a result.

It is stated on very good authority that on the institution of the prosecutions against sellers of blends as whisky, that quite a large number of people experimented in so-called "pure whiskies," but the sales of wine merchants of Great Britain go to show that they quickly reverted to their old loves.

NEW YORK.

Our Wine Like Old Bordeaux.

MILWAUKEE, Wis., January 27.—Ludwig Fulda, in his "Impressions of America," praises everything American. The grapefruit opened new visions of delight on his breakfast table, but he takes exception to the habit of Americans in preferring imported wines, and declares that he drank repeatedly much California wine which his trained palate found difficult to distinguish from old Bordeaux.

LASH'S BITTERS
TONIC LAXATIVE

COAST NEWS OF THE TRAFFIC

The Board of Trade of Winslow, Ariz., have increased the saloon license from $50 to $150 per quarter. The ordinance goes into effect April 1st.

In Vallejo 82 liquor dealers have paid their license for the first quarter, under the high license regime. This was a surprise to the anti-saloon people as well as to the saloon men themselves.

A dispatch says that Coquille, Ore., which recently became a dry town, is making a disgraceful record. The town is full of drunks and the disorderly, and there is more of this than ever before. The liquor is obtained from near-by towns. The citizens are arriving at the conclusion that prohibition does not prohibit.

Forest Grove, Ore., has passed into the wet class. The prohibition settled this matter after a hot contest.

Eugene, Ore., has been put on the dry list by the City Council by selling of intoxicants of any kind in that jail town, or the possession of liquors, are punishable by a fine of $20 to $200 and imprisonment of 25 to 100 days. This is a good move in progress.

The proposed State law in Oregon providing for a Blue Law regulation of saloons and for Sunday closing has been reported adversely in committee so far as the Sunday closing is concerned.

The Seattle Brewing and Malting Company have bought property in Point Richmond, where they will establish an extensive bottling plant, to handle their trade in that territory. F. Kenny Jr., of Oakland, will be the manager.

The authorities of Napa County succeeded in closing the saloons within a mile and a half of the Yountville Soldiers' Home, all right. This was of course done in the interests of the poor old soldier and to the ruin of the saloon men. It is the same old story. As soon as the saloons were driven out, the "blind pigs," which are the devilish institutions of the traffic, fastened themselves upon the community and conditions are naturally worse than ever before. Why should this be thus?

The latest move of the Anti-Saloon League in Elko Robbs is an active campaign for local option. If this succeeds, the whole county will be dry. San Luis Obispo is unfortunate in possessing one of the worst bunches of fanatics on the Pacific Coast. They have no more regard for the property rights of men who own vineyards and who have created these by years and helped to advance the county, than they have for the rights of a dumb dog on the street. Such people are unworthy of good citizens.

The new appeal to the Supreme Court of Oregon to test the validity of the local option law resulted in a victory for the local option people. According to the ruling of the court the Oregon law is one of the most extreme "high handed" propositions ever was ever forced upon an American community. It is so strictly laid down by the Supreme Court that the liquor traffic will be helpless until such time as public sentiment shall have changed and the measure can be reconstructed to the entire satisfaction of the people. In its present condition it is outrageous.

The Empire Saloon, Vallejo, has increased its saloon license from $50 to $125 per quarter.

The City Council of Tehachapi is preparing some drastic new liquor license ordinance, fixing the license at $1000 per year and requiring saloonkeepers to fix the hours in which the saloons may be kept open. The license now is $500.

The Supervisors of Humboldt County raised the saloon licenses out of incorporated towns to $500 per year. In the township $1000. The ordinance further provides that all saloons shall close at 11 p. m. and shall remain closed until 5 a. m.

Fred Lindemeyer, who was for the past few years head bookkeeper for E. Martin & Co., has been admitted to a partnership in the firm. His many friends will be pleased to learn of his good fortune.

The Fred Ruhstaller Company of Sacramento has been incorporated to take over the business of Fred Ruhstaller as the wholesale liquor business. The directors are Fred Ruhstaller, A. F. Ruhstaller and Henry Ruhstaller. The capital stock is $100,000.

The Assembly has passed an amendment of the law which provides against the sale of liquors within a given distance of public institutions. The amendment does not affect the law which addresses to the University of California, but makes it possible to establish a liquor business within half a mile from any penitentiary and will bar from the Whittier and Preston Schools and other corrective institutions.

The Yuba Trustees of Marysville have raised the license of saloons from $500 to $600 per year.

The new saloons in the county of Marin are of the right kind. They must all be conducted in form of the local option law, which was made to go into effect in that county. The Blue Law saloons have been doing the best of any ever conducted in that county. The trial was a fair one, as it was for 30 days. This was not a wet or dry issue and should be considered on its merits. The right kind of people favor them.

Local Breweries Ask For Recognition

At the last meeting of the San Francisco Brewers' Association, which represents seventeen breweries, appeared before the Board of Supervisors and asked for a conference at which the status of the San Francisco brewery in the event of segregation or the Consolidation may be made. The Committee put out most of the San Francisco saloonkeepers and while they were engaged in protecting their interests by securing licenses, breweries were left out in the cold. Under these circumstances the brewers are asking for recognition.

The Local Breweries have filed their application for segregation and are asking for a right to move their saloons to the district. For the other breweries, which are doing all in their power to have the saloons remain in their former locations. Certainly the local breweries should be given the right of segregation, as they are a source of revenue and furnish their employees an honest day's work. The Board can have full control over the saloons by refusing licenses and will be right.

Sherwood & Sherwood A Busy House.

The representative of the Review found the well known ... porting firm of Sherwood & Sherwood comfortably ensconced ... their commodious new quarters at 54 Pine streets. A bet... position for business could hardly be found as the location ... joys the room and quiet of Pine street, while practically ... Market. He was as usual courteously received by H. G. How... who has so successfully handled "J. H. Cutter" whisky for t... reliable house. Mr. Howell reported business very prospero... ance since the new quarters had been occupied, about a mon... sales had increased enormously, particularly of "Cutt... whisky, which is one of the most popular brands on the Pac... Coast. Lately it has conquered new territory and is now ab... as well known in New Mexico, Arizona, the Hawaiian a... Philippine islands, as in San Francisco. That it deserves ... reputation is shown by the fact that in a recent debate at Wa... ington on the pure food law, Representative Thompson of K... tucky quoted the "J. H. Cutter" brand of whisky as an ... ample of purity, it being a blend of Kentucky's best and ... solutely pure whiskies.

Allan Roper, representing Dewar's Scotch whisky for t... Sherwood firm, has just returned from a long ramble throu... Oregon and Washington, and the Northwest generally. H... found business excellent and the demand for "Dewar's" great... increased since his last visit to the same territory. Conside... able interest is also reported in the high grade Philadelph... blends of Pennsylvania whiskies. In these lines George ... Gosling represents the firm, and it is understood that he ... building up a valuable trade. All together things are boomi... with Sherwood & Sherwood, thanks to the enormous demand f... "J. H. Cutter" whisky since the fire.

Among the brewers that came through the great disaster wi... flying colors, are Burnell & Co., brewers of the Burnell ale a... stout, beverages that are certainly a credit to the brewing i... dustry of the Coast. The company had, at the time of the fi... just removed to larger and more desirable quarters in ord... to handle their trade, and of course, like others, received a ha... set back, but they came to the front again with a rush and a... prepared to supply the trade with their justly meritorious al... and stouts. These goods are not only a domestic product, b... are made of the best malt and hops of American origin. T... brand can be found at all the leading clubs, hotels and bars ... the city. Their headquarters are at 1003 Golden Gate avenue.

SIEBE BROS. & PLAGEMANN

WHOLESALE

WINE AND LIQUOR MERCHANTS

SOLE PROPRIETORS
O. K. ROSEDALE
RYE & BOURBON

Western Distributors
Herbert's
Pure Malt Whiskey
Bottled By
HOFFHEIMER BROTHERS
Cincinnati, O.

E. J. Baldwin's
APRICOT
BRANDY
THE FINEST IN THE WORLD

CALIFORNIA'S FINEST BRANDIES

SENATOR
Leland Stanford's
PURE
VINA BRANDY
IT'S PURE—THAT'S SURE
THERE'S NOTHING LIKE IT

BRUNSWICK RYE AND BOURBON
QUALITY UNEXCELLED IN BULK OR CASES
SPECIAL ORDERS SHIPPED DIRECT FROM DISTILLERY

SIEBE BROS. & PLAGEMANN, 419-425 Larkin Street SAN FRANCISCO, WESTERN DISTRIBUTERS

IMPORTS BY SEA

IMPORTS BY SEA

IMPORTS BY RAIL IN BOND

Sunny Brook Government Office.

Winery for Sale

BRANDY PRODUCED.

OFFICIAL REPORT

	Tax Gals.
	254,328.
	26,067.
	272,601.
	12,191.
	33,897.
	827,526

	Tax Gals.
	74,899.
Transferred from distillery to special bonded warehouse, First District, California	34,936.
Transferred from distillery to special bonded warehouse, Eastern District	18,542.
Transferred from special bonded warehouse to special bonded warehouse, First District, California	
Transferred from special bonded warehouse to special bonded warehouse, Eastern District	7,420.
	None
	11,613.
	333,623.

SWEET WINES PRODUCED.

	Pkgs.	Tax Gals.
Brandy withdrawn from distillery for fortification	431	95,206.
Brandy withdrawn from special bonded warehouse for fortification	200	22,486.
Brandy actually used for fortification	653	129,625.

	Wine Gals.
	24,933.70
	468,303.46
	29,920.17
Total sweet wine produced in 1906	523,157.33

	Pkgs.	Tax Gals.
Brandy withdrawn from distillery for fortification	50	10,331.5
Brandy withdrawn from special bonded warehouse for fortification	None	None
Brandy actually used for fortification	50	10,331.5

	Wine Gals.
	None
Sherry produced	57,815.11
	None
Total sweet wine produced in December 1906	57,815.11

Braunschweiger & Co.

INCORPORATED

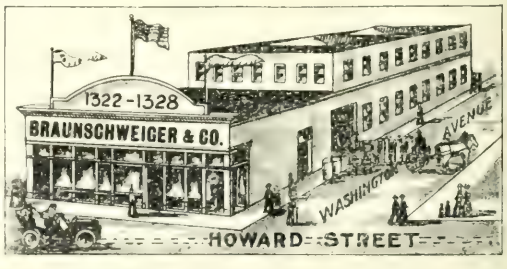
Importers and Liquor Merchants

1328 Howard Street

San Francisco

Exclusive KENTUCKY WHISKIES in wood or glass packages. Received in the United States bonded warehouse in San Francisco.

Sole Agents: JULIUS HALLER MINERAL WATER, HAMBURG, GERMANY.



"Carroll Rye" in the hands of Taussig & Co. has proved a mianza. The management report that this well known brand s growing in public favor throughout the length and breadth f the Coast. Business was very good in January, in fact etter than during the same months of last year, but February has een rather quiet. It is, however, the opinion of the house that here is a good time coming" that every thing points to a most uccessful business year and that with prosperity assured, hey feel certain that a multitude of thirsty throats will call for Carroll Rye."

J. F. Mooney, President of Jesse Moore Hunt Co., left by ast Saturday's overland for Louisville, Kentucky on a three or our weeks business trip. "Jesse Moore" is a very favorite rand here in California and Mr. Mooney's presence in Kentucky means that more heavy shipments of this excellent whisky are necessary to enable this reliable firm to supply the growing demand. Business is reported on a par with last year, in fact, January exceeded the same month in 1906 in the volume of trade transacted. As in 1906, so in 1907 "Jesse Moore" ranks with the best and to supply the growing demand President Mooney is off to Kentucky.

Braunschweiger & Co., Inc., who since the fire have transferred their business from Palo Alto, have found it advisable to return to the city and occupy temporary quarters until such time as their new building on Drumm street, where they were formerly located, can be completed. They can now be found at 328 Howard street, which is between Ninth and Tenth streets, this city. They, as usual, make a specialty of re-imported Kentucky whiskies in bond or duty paid, regauged in United States bonded warehouse in San Francisco. They are also sole agents for Julius Haller Mineral Water, Hamburg, Germany. Mr. Ed Braunschweiger, the head of the house, reports business exceptionally good and steadily improving.

The Hanley Mercantile Company has met with phenomenal success. Mr. John Hanley was fortunate in the fact that his connections in the Orient had not deserted him in his hour of need, and taking advantage of this fact he opened the office of the Hanley Mercantile Company in the Innerarity Chambers, on May 21st—fifteen days after the earthquake. Business began to develop immediately and has increased steadily since that time. As a result, on the 15th inst. the Company will move to a position in the Crocker building, on the corner of Market and Post streets, where they will have 3,000 square feet of floor space. The company handles all kinds of Florida waters, is importing regularly, and is working night and day in an endeavor to keep up with the orders. As much as possible, the business will be handled direct by the wholesale dealer.

Manager Shipp of the Illinois Pacific Glass Co. reports business rushing and that it is almost impossible to obtain the goods fast enough to fill orders. The company have made future plans which fact alone contributes to the problem in its efforts to supply requirements. That "hustle" was in the knowledge of the company, and a sharp demand for all grades of bottles. Under these circumstances prices are advancing and customers are advised to get orders in right away. This is the more necessary as the two months' annual shut down of the company will commence next June, so that any little time delayed in order to get stocked up in the bottle line. "These seeming suppliers should therefore lose no time in giving their orders."

Joseph Mehrtens, head of the house of Jos. Mehrtens & Co., Los Angeles, will start on the 20th of March on a trip around the world. He will go via Honolulu, Japan, China, spending some time visiting the principal cities, then to Manila and to India via Singapore. After a trip by rail through India he will go to Egypt and thence to the Holy Land and through the Mediteranean to Spain. From Spain he will visit all the principal European cities, spending some six weeks at Carlsbad. Mr. Mehrtens expects to be mostly seen in England and will return home via New York. He intends to be gone a year. The business will be conducted by his brother-in-law, F. Sommerfeld, during his absence.

SIMON LÉVY & CO.

IMPORTERS AND WHOLESALE LIQUOR DEALERS

SPECIALTIES

P. Garnier, Enghien les Bains
Abricotine and other Cordials

Legler Pernod, Couvet & Pontarlier
Absinthe and Kirschwasser

Hills & Underwood, London
Old Tom Gin, Dry Gin, Sloe Gin and Orange Bitters

C. A. Lindgren & Co., Stockholm
Swedish Punch

A. J. Anderson & Sons, Goteberg, Sweden
Brannvin and Aquavit

R. Slater & Co., Glasgow
Ben Cruachan Scotch Whiskey

Connor & Sons, Belfast, Bally Castle Irish Whiskey

PHONE MARKET 772 208 TWELFTH STREET NEAR HOWARD SAN FRANCISCO

PACIFIC WINE & SPIRIT REVIEW
JOURNAL OF VINICULTURE.

Combined January and February Number

A GREAT deal of this extra work, directed toward bringing the mechanical department of the REVIEW, for the purpose of bringing the paper out on the regular publication date, the publishers have considered the task a hopeless one. Therefore this number of the paper is a combination issue embracing January and February. This will cause no confusion in the regular volume numbers and at the same time advertisers and subscribers will be given due credit for the combined service.

We think the REVIEW has passed through the great ordeal with fairly success, and now that the paper is out on the publication date, we will undertake to see that it is promptly issued in the future, notwithstanding the serious handicap naturally incident to the conditions that exist in San Francisco.

The Proposed State Pure Food Law.

SENATOR McCARTNEY'S pure food bill, which is now before the California Legislature, and which has had so much conflicting statements made as to its scope, has been given a boost by Professor Wiley, Chief of the Bureau of Chemistry at Washington. McCartney sent a copy of the proposed measure to Wiley for suggestions. Mr. Wiley warmly approved the bill, which, he says, practically follows the lines of the Federal statute. Mr. Wiley in his letter said in part:

"I have just received a copy of Senate bill No. 29, and have looked it over with a great deal of interest. I am pleased to see that you use the same definitions in sections 2 as are in the National pure food law. I am also delighted with your section 3 in regard to the standards of purity of food and liquors. Your definitions in section 4 are also the same as those of the National law, all of which I think are excellent.

"In regard to the parts of the bill relating to the enforcement of the act and the penalties, I have no criticism to make, as these are purely local matters. I only desire to say that I fully approve the bill. It is a move in the direction to unify State and National laws by introducing State laws with definitions and classifications of the National law.

"Such a thing on the part of the State, without, in any way, interfering with the legal enforcement of the act, or the penalties imposed, and without interfering with any special features which the State may wish to introduce into its food laws, will be of the utmost benefit to the whole country.

"I do not see a single change which I would suggest, and hope that you may be able to secure final action by the Legislature and the approval of the Governor for the measure."

Bonfort's special, issued January 10th, was a creditable production. It was not only interesting in its reading pages, but must have been highly pleasing to the business office of the publication. As usual the main feature of the issue was a reproduction of a fac simile cut of all the well known brands of American whiskies. Each brand was represented by a full page illustration. The paper was not only well edited, but well printed and the publishers sould be satisfied with their efforts.

Proposed Uniform Wine Label

THERE is before the Legislature a bill introduced by John son of Sacramento, on January 29th, which in its enactin clause proposes to prevent deception in the manufacture an sale of California wines, by establishing an uniform wine nom enclature for pure wines, to secure its enforcement, and to pr vide a penalty for the violation of the provisions thereof. Th aim of the measure seems to be in the right direction, bu whether or not it is broad enough to accomplish anything re mains to be seen. The full text follows:

Section 1. A uniform wine nomenclature is hereby adopte for pure wines manufactured in this State from the juice of th grape. Such wine nomenclature shall consist in the use of th prefix "Cal" or "Cala" to the name of any kind, type, name o abbreviation of name of wine, as for example: "Calclaret, "Calburgundy," "Calareisling," etc., in stamping or labelin such wines.

"Section 2. And it shall be unlawful for any person, firm o corporation, in this State, to use such prefix in connection wit wine nomenclature upon any imprint, label, trademark, tag stamp, stencil, paper, or brand, or other inscription or devic placed or impressed upon any vessel, bottles, cask, barrel, case or package, containing any liquid substance other than pur wine of California manufacture, made from the juice of th grape; or to use in marking, branding, stamping, stenciling tagging, or labeling any vessel, bottle, cask, barrel, case, o package containing any liquid other than pure wine of Cali fornia manufacture, made from the juice of the grape, any imita tion or counterfeit of such nomenclature, or any paper or brand in the similitude or resemblance thereof, or any paper or brand of such form and appearance as to be calculated to mislead o deceive any unwary person or cause him to suppose the content thereof to be pure wine of California manufacture, origin o production, made from the juice of the grape.

"Section 3. And it shall be unlawful for any person, firm or corporation, in this State, to sell or offer for sale, or have in his or its possession, for sale, any liquid substance marked branded or labeled by the use of such wine nomenclature afore said, or by the use of any mark, or brand, on stencil in semblance thereof, unless the same be pure wine of California manufacture made from the juice of the grape.

"Section 4. For the purposes of this act, pure wine shall be such as is defined to be pure wine under the provisions of the laws of the United States relating to the fortification of pure sweet wines, and of the Food and Drugs Act, adopted by the Congress of the United States, and approved June 30th 1906, and under laws of the State of California, now or here after adopted.

"Section 5. Whoever violates any of the provisions or sec tions of this Act shall be deemed guilty of a misdemeanor, and shall, upon conviction thereof, be punished by a fine of not less than one hundred dollars ($100), nor more than one thousand dollars $1000), or by imprisonment in the County Jail for not less than thirty days, nor more than six months. or by both such fine and imprisonment in the discretion of the court.

"Section 6. This Act shall take effect sixty days after its passage.

The Criterion Publishing Company have just issued an addenda to Midas Directory. It contains the new addresses of the San Francisco trade, as well as those of the liquor firms throughout the State.

The California Pure Food Bill Progresses.

ON February 11th, the Senate passed the McCarran Pure Food Bill by a unanimous vote. The measure is an adaptation of the National Pure Food Act, passed by Congress and is sweeping and far reaching in its provisions. It prohibits the manufacture, production, importation and sale in this STATE of any liquor which is adulterated or misbranded. The standard of purity is to be the same as that required by the Government. Adulteration and misbranding are described and defined the same as in the National Pure Food law, and, further, the possession of any impure food or liquor shall constitute a prima facie evidence of the violation of the act.

The bill contains an appropriation of $20,000 for the establishment of a State laboratory for the analysis and examination of foods, drugs and liquors. The salary of the director of the laboratory is fixed at $3000. It is made the duty of sheriffs upon complaint of the violation of the act, to secure a sample of the food complained of and send it to the State laboratory.

The proposed legislation is most certainly in the right direction and shows what the example of the National government, proceeding on right lines, will accomplish. Several other states have passed pure food laws in line with the National measure, and this latter will not be an entire success until such time as all the states adopt a uniform measure on the same lines. If this State law is an honest effort in the direction of pure foods and liquors, there will be no objection to it except from those whose interests are in the production of foods, liquors, wines, etc., that are not pure.

The test of the strength of the measure will be found when it lands in the Assembly.

Sweet Wines and Anhydrous Sugar

A WASHINGTON dispatch under date of February 9th, states that there is a great deal of noise being made by what is known as "the People's Lobby" about sweet wines and their purity. All the aforesaid wines which contain anhydrous sugar come under the provisions established in the pure food bill. Now it is a fact that California sweet wines do not require anhydrous or any other sugar, because the grapes of California are extremely rich in saccharine, whereas the Eastern grape is deficient therein, and therefore requires additional sugar for the fermentation. If the California wine men had had their way, there would have been no provision in the sweet wine law for adding sugar to promote fermentation. They were forced to accept the provision of the sweet wine contingent from Missouri, to permit the use of anhydrous sugar in order to secure the passage of the sweet wine measure.

Now, if, under the changed conditions due to the adoption of the pure food law, the sweet wine producers of those sections, which, perforce use anhydrous sugars, shall cease making the use, it does not concern the sweet wine makers of California. They will still be able to label their products pure wine. We would suggest to the Eastern wine producers that the less sugar they make about anhydrous sugar, the better it will be for their interests in the future.

Engeg, the leading wine and liquor trade paper of England, in accordance with its usual custom, sent to its patrons a holiday souvenir. This year the reminder took the shape of a bibliograph of Jerez, de la Frontera, one of the world's most famous wine centers.

California Wines in Great Britain

MR. A. WATSON HOUSE, [illegible] whose name is closely connected with [illegible] and sweet wines in England, Scotland, Ireland and on the Continent, has [illegible] agency of [illegible] wines, [illegible] Kingdom.

In [illegible] the most prosperous years in the United Kingdom has been very bad for the sale of wines and in fact depressed conditions have existed in sales of all [illegible] be [illegible] of the [illegible] and [illegible] are gaining in popularity by leaps and bounds.

This is also [illegible] that in the [illegible] of Bordeaux [illegible] 1904 [illegible] of the famous "Dry Wine" brand of California wines, who not only [illegible] the wines of the California wine [illegible] in Great Britain, but also [illegible] and [illegible] to the [illegible] and other countries. [illegible] since having [illegible] of product, quality and excellently handled, have [illegible] a most favorable impression on the critical British public. The large sales [illegible] become that although some [illegible] are very costly a large [illegible] very cheap and nothing comes [illegible] the only one in the United Kingdom most exclusively for a [illegible] wines, it will soon be necessary to enlarge same.

We are [illegible] the thoroughly appreciate the efforts [illegible] are making on behalf of our wines, which we feel convinced are at last beginning to realize their proper position in the European markets.

The annual report of the Commissioner of Internal Revenue shows that the production of sweet wines in the United States for the fiscal year ending June 30, 1906, was 1,607,474 gallons. The great bulk of this wine came in California.

EXCELLENCE OF QUALITY
PURITY IN MANUFACTURE
EXQUISITE IN FLAVOR
ALL COMBINED IN
DAWSON'S
SCOTCH
CHAPMAN & WILBERFORCE
[illegible]
109 MONTGOMERY ST. S. F.

Obituary

Harry Cohn

We [illegible] the deep regret the death of Harry Cohn, [illegible] of the firm of McDonald & Cohn, well [illegible] this city. The announcement of Mr. Cohn's [illegible] for publication in the previous issue of the Review. Mr. Cohn died suddenly of heart failure, which is supposed to have been induced by ptomaine poisoning [illegible] several years ago. Within a few hours of his death, he was actively engaged in business, and apparently in the best of spirits. Mr. Cohn was born in Grass Valley, being the eldest of a large family, and from his early manhood was the guide and mainstay thereof. He went to Virginia, Nevada, where he was engaged in business, but later moved to Eureka, Cal. This was in the early eighties. He was very successful, taking a leading part in the commercial and

HARRY COHN

political life of Humboldt county. In 1895 he bought an interest from Donald McDonald in the old firm of Carroll & Carroll, and, which afterwards became the firm of McDonald & Cohn. This business was handled with marked success, it being one of the leading houses in the wholesale liquor trade on the Coast, at the time of Mr. Cohn's death. Harry Cohn was a member of the Masons, a Native Son and a member of other social organizations.

Harry Cohn was the kind of a man every man likes, being of a congenial, kindly nature, making friends wherever he went and easily retaining them. His early death is certainly a loss to the community.

The business of the house will be continued as usual.

Frank H. Moon

WE have the unpleasant task of announcing the sudden death of Frank H. Moon, Vice-President and General Manager of the Paul Masson Champagne Company, of San Jose, California. Mr. Moon, who was a man of means, came to California a few years ago, from Eau Claire, Wis., being attracted by the charms of our climate. He soon tired of a life of leisure and cast about for some congenial business connection. He met Paul Masson of the champagne company of that name and finally associated himself with that successful enterprise, Mr. Moon assuming the management. His conduct of the business

FRANK H. MOON

from the start was highly successful. Mr. Moon's demise at the early age of 45 years, is very regretable. When one realizes that he was exceptionally favored by the fact that he had everything to live for, it becomes more regretable. Aside from wealth, he had a lovely family, countless friends, a magnificent home and a fine business. Just prior to his death he was unanimously elected Mayor of East San Jose, where he occupied a palatial residence. Mr. Moon is sincerely mourned by the entire populace of the Garden City. His death was due to pleuro pneumonia, which carried him off in a few days.

The business of the Paul Masson Company will be continued on former lines.

Frank M. Cartan

THOSE who were familiar with his recent condition will read with no surprise the announcement of the death of Frank M. Cartan, head of the house of Cartan, McCarthy & Co., this city. Mr. Cartan has been a great sufferer from kidney trouble for many years and despite the best efforts of his physicians, had greatly failed until his condition was such that death was nothing less than a relief. He held up bravely as long as human nature could endure, but finally had to surrender to the relentless malady. Mr. Cartan was one of the well-known figures in the whisky trade, and founder of the house which was established in 1873. He entered business life at an early age, and was less than 50 years old at the time of his death.

Frank Cartan was one of the noblemen of the business, of the

William Maitland

WILLIAM MAITLAND, of this city, who, in late years, was known as the dean of the Press Club, died in New York the fore part of the month. Mr. Maitland was one of the pioneer wine growers of Santa Cruz county, and while he was not successful in the wine business, he had a high regard for the better wines of this State and predicted a great future for the industry. At one time he was Sheriff of Bombay, India, and there made such a study of prison conditions that he became an authority on penology, contributing to the Old World periodicals many valuable treatises on this subject. He died at a ripe old age.

Jean De Blanc, one of New Orleans' most prominent importers and wine dealers, died suddenly while on the way to witness one of the famous processions of the Mardi Gras. He was a member of the old house of Villere & De Blanc. Mr. De Blanc was a native of the Crescent city, and only 42 years of age. He was highly connected in the state, having descended from one of the very best families of Louisiana. He leaves a wife and four small children.

Important Utterance of Secretary Wilson on Pure Food Law.

SECRETARY WILSON recently authorized the publication of the following statement, which indicates the attitude of the Department toward pending questions.

"All manufacturers and dealers have copies of the law and regulations or can secure them and study them carefully. Each manufacturer and dealer should place his business as nearly as possible in harmony with the law as he interprets it. When each particular problem involved reaches a solution in this Department, it is hoped it will be found that the manufacturers and jobbers have come to a just decision in the matter. Public notice will be given of each decision as it is issued, with the purpose of notifying the manufacturers and dealers and allowing them at once to place themselves in line with the decisions of the Department. In this way it is hoped that all injustice will be avoided in the execution of the law and everyone be given an opportunity to put himself right and to have due notice of decisions which may be made.

"The Department will use every endeavor to reach prompt decisions, but must take time to collect the facts and subject them to a proper study. Otherwise, the decisions would not have the value which should attach to them in important matters affecting the execution of the law."

On the same day Secretary Wilson said that it may be a month yet before he will be prepared to announce officially the ruling of the Department respecting the labeling of whisky.

Secretary Stauber, of the National Wholesale Liquor Dealers' Association, writes us that the following California firms have joined the organization since June 1st: Wichman, Lutgen & Co., Alameda; Lowenthal Bros., L. Taussig & Co., and the Western Distilleries, of San Francisco.

News of the Northwest

SEATTLE, January.—The liquor merchants of the Northwest are suffering at present because of the embargo on Eastern freight. For several weeks traffic has been seriously blocked, both because of the unusual storms and the [illegible]

[illegible]

[illegible] Washington Liquor Dealers' Association will carry the matter to a finish.

In the Washington State Legislature, which is in session [illegible]

Frank [illegible] of Everett is making extensive changes and improvements in his place of business.

A new saloon is to be opened at [illegible] by Messrs. [illegible] & Martin.

[illegible] & [illegible] have opened up a new saloon at [illegible], Alaska.

[illegible] & [illegible] have opened another saloon in Tacoma in addition to their present place of business.

[illegible] is planning to open a new saloon at [illegible]

[illegible] has established a place of business at [illegible]

Mr. [illegible] of [illegible] Seattle, is [illegible] into a saloon. Mr. [illegible] is a well-known [illegible] of Seattle.

At a recent meeting of the [illegible] of [illegible], Wash., an ordinance was introduced [illegible] of the liquor license from [illegible] per year.

Twenty nine saloon men of [illegible] recently presented a petition to the City Council asking that the [illegible] regulations and restrictions relating to all saloons be strictly enforced. The petitioners alleged that in many cases [illegible]

PERSONAL MENTION AND NOTES.

[illegible] Bergez & Co., formerly at 418 Clay street, are now located in temporary quarters at 131 Battery street. We understand they will locate permanently as soon as possible.

[illegible] Company made a very handsome record during the year of 1906. It stood third on the list of importations with 6,250 cases. At the rate in which this brand is gaining popularity it will soon be up in the very front rank.

The Westmore-Brown Company, at a special meeting of the directors on the 13th inst., at the headquarters of the company in the Monadnock building, this city, decided to increase the capital of the company from $200,000 to $300,000, to be divided into 3000 shares of $100 each.

William Wolff, of the house of William Wolff & Co., finds business of excellent volume. The specialties of the house, including Old Government Whisky, Martel Brandy and other lines of high-class goods, have been in full demand, and the outlook is all that could be expected.

The California Wine Association is sending out to its friends a useful little pamphlet entitled "Extracts From Pure Food Law, Effecting the Wine Business." It is printed in handy form, with the regulations numerically arranged so that they are readily referred to. Those who are interested in the regulations should apply for a copy.

E. G. Lyons & Raas Co., whose specialties are Pure Food Brandies, Cordials, Cremes, Syrups, etc., of their own product, report business good. They can even go further, and say it is if anything, better than it was last year at this time, when legitimate business of all classes was enjoying a high mark of prosperity. Mr. Lyons, speaking of the business conditions, said the house could not possibly expect to have a better trade than it is now enjoying.

C. M. Mann Co., Inc., are doing what might be properly termed a "Custom House business" in L. De Turk wines these days. They may well be proud of the fact that since they re-established their business they have booked more than 2,500 orders. The volume of trade far exceeds that preceding the fire, which at that time was the largest in the history of this old-time house. Mr. Mann says the Coast and Island trade has rushed them with orders for some time past, particularly for wines in glass. He regards the outlook as exceptionally promising.

Naber, Alfs & Brune are in a smiling mood and declare that business is "all right." The trade, according to this well known and successful firm, is keeping up a good even pace and results have proved up to date fully as good in 1907 as for the opening two months of last year. In fact their books show a better and larger volume of business for January, 1907, than for January 1906. From the present aspect of affairs the reports of drummers, etc., they look forward to a busy and prosperous year. Phoenix bourbon is as usual enjoying a large demand.

The first of the famous hatters to resume business with a full stock of up-to-date goods, was Herrmann & Co. This is the pioneer hat house and for a third of a century was located on Kearny street. Their new store, of which there is no branch, is now at 1718 Market street. They have well earned the title of "Fashionable Hatters" and they make a specialty in their business which combines quality, style and modest prices.

Chas. A. Wetmore, one of the principal founders of the California wine industry, and the creator of the Cresta Blanca wines, has permanently removed to San Diego, where he expects to spend the balance of his days. Mr. Wetmore was a pioneer of San Diego, arriving there in 1868, where he saw the first house erected in Horton's Addition. He will engage in business there and will have the heartiest good wishes of his many friends for success.

The Gundlach Bundschu Wine Company announce elsewhere in these columns their resumption of business. Their headquarters are now at Rhinefarm, Sonoma county, where they have ample facilities for handling their trade. They solicit the continued orders of their old customers and announce that their stocks are sufficiently replenished to enter their old field of activity. The goods of the house are sold under the guarantee of the pure food and drug act. We take exceptional pleasure in making this announcement because of the fact that the house of Gundlach Bundschu Co. are one of the landmarks of the wine industry of California, as well as one of the most reputable and honorable concerns. We wish them the fullest measure of success in their resumption of business.

JOHN SROUFE & CO.

IMPORTERS OF WINES AND LIQUORS

Fine Kentucky Whiskies

659 and 661 Devisadero St.

Corner Grove

Sole Agents for Slater's Premium Bourbon SAN FRANCISCO, CAL.

Bordeaux Wines.

BORDEAUX may justly be considered the home country of France, although there are many other large areas of the country where great quantities of wine are produced. The wines of the Gironde are of many qualities but are broadly divided into two great classes—the white and the red wines. Each of these divisions may include what are known as classed wines (that is, wines recognized by usage and by law as possessing distinct qualities) or crus wines (to which no distinct quality or value is assigned by law or custom). The classed wines are divided into a number of classes, as first, second, third, fourth, fifth, and sixth growths, etc.

The great wine merchants of Bordeaux either have vineyards of their own or purchase the wines directly from the vineyards at auction or in private sale, usually transacting their business through brokers who are experts in judging the quality of wines. Often the classed wines, or chateau wines, after purchase are left in the chateau cellars until they are ready for bottling or sale. At other times these classed or chateau wines are brought at once to the cellars in Bordeaux, where they are ripened and prepared for bottling and sale. The wine usually comes in barriques holding about 225 liters. New and light wines intended for rapid development and for sale at a low price are often kept in rooms above ground or in cellars only slightly depressed, where the greater heat of summer accelerates the ripening. The better and more costly wines are stored in subcellars, where it is cooler and more even and where there is little change in the temperature between summer and winter, and where, as a rule, the air is very moist.

Wines are purchased mostly in the spring following the vintage. The maker of the wine conducts the first fermentation and gives the new wine at least one racking before sale to the large merchants. After the wines are received from the maker and stored in the cellars they are racked from three to five times the first year. The racking is accomplished by inserting a faucet in the end of the barrique just above the level of the deposit. The clear wine is drawn off through this faucet until all has run out that can be secured. The other end of the cask is then raised and the wine allowed to flow slowly, while it is closely watched until it shows turbidity. The lees from various barriques are collected and allowed to settle, when more clear wine is secured. The empty barriques are washed with cold water, a chain usually being inserted to assist in detaching any of the solid matter from the sides of the staves. After drawing off the wash water a piece of sulphur candle, approximately 20 to 50 grams in weight, is burned in the moist barrel, and after this is done the bung is inserted, the barrel being full of sulphur fumes. The cask is then set aside until it is used again. If the cask be not used for a long time, the washing and burning of the sulphur therein is repeated. This is done usually about each week in order to keep the casks moist and free from fermentation. In treating white wines about one-half more sulphur is used than in the treatment of red wines. The fining of wines is done mostly with whites of eggs. The whites of from five to ten eggs are used for each barrique.

Cheap, light wines are often bottled after being stored in the cellar for a year, but the usual time is about eighteen months. A wine is considered ripe for bottling when, after fining, it does not become cloudy on standing. The finer and higher-priced wines are often kept for three, four or even five years in wood before bottling. For the best wines the bottling is done from each barrique separately, in the case of cheap wines they are often poured into large vats and mixed together before bottling in order to get a uniform quality.

In speaking to some of the merchants respecting a large number of cases of wine which contained an excess of sulphur, and could not, therefore, be sent to the United States, it was asked: "Why do you not sell these wines, which you say are of very high quality, to the home market?" to which he replied: "As far as I am concerned, there is no market in France for high-priced wines. My chief market is the United States."

At a large meeting of the merchants the writer endeavored to impress upon all the fact that the sole object of the inspection was to promote fair and honest commercial conditions, equally to the interests of consumer and producer, and that the purpose of studying the wines of the Gironde—their manufacture, handling, storing, and bottling—was to reach such just conclusions concerning them as to make their inspection at the ports of the United States thoroughly just.

THE WHITE WINES OF GRAVES AND SAUTERNAIS.

A visit to the principal white wine regions of the Graves and Sauternais was one of great interest. The more important classed vineyards were visited, such as Chateau Yquem and Chateau La Tour Blanche.

In the making of white wines three classes of product are produced during the vintage. At the first of the vintage the grapes are not fully matured, and the product is known as "la queue." During the middle part of the vintage the grapes are much better and the product is called "la centre." The end of the vintage finds the grapes in the best state for making the highest grade wines, owing to their ripeness, evaporation, and consequent increase in content of sugar. This product is called "la tete." The three parts of the vintage are fermented in separate casks, and when the fermentation is over an expert examines each cask separately. All the casts in which the fermentation has gone wrong are eliminated for sale as common wine. All the sound products of the three parts of the vintage are then blended together to make one chateau wine.

The attention which is given to the grapevines at Chateau Yquem is worthy of mention. Each vine is cared for as carefully as the finest horse or cow would be. The vineyards are on the top of a gentle incline from the river, about three miles away. The soil is gravelly and level or gently rolling. All the work in the winery is done by hand. Even the wine presses are worked by hand power. The grapes in this vineyard, under the combined influence of sunshine, degree of ripeness, and botrytis, grow very rich in sugar, making a wine which after fermentation contains sometimes as much as 8 per cent. of unfermented sugar. Such a wine is more a liqueur than a wine and is highly prized as a great luxury and sold at great prices. The fermentation takes place in hogsheads and never in large vats, as in the case of making red wine. All the wines are ripened and bottled at the chateau, and no label is ever given out to any bottler anywhere. Any wine claiming to be a Chateau Yquem which is not bottled at the chateau is fraudulent.

The Chateau Yquem vineyard contains about 200 acres in vines. The wines are generally sold soon after they are made, but left in the cellars to ripen and bottle. The vintages differ greatly from year to year at this chateau, both in quantity and quality. Some years the wines are so poor that they are sold simply as Sauternes, without the name of the chateau. This shows that the soil has very little to do with the annual variations in the quality of the wine, for it remains a constant factor. The dominating factors as producers of quality are rainfall, sunshine, heat, and frost. The botrytis—a sort of fungus rot—is much valued, since it increases the quantity of sugar in the grapes by producing withering and evaporation. The Haut Sauternes are all grown in a very limited district, which, by reason of its peculiar elevation, exposure, and soil produces a character of grape suitable for the making of a white wine in which much unfermented sugar remains.

The Graves district lies between the Sauternais and Bordeaux, and makes a white wine of a dry character, and very highly prized.

THE RED WINES OF THE MEDOC.

A trip through the Medoc, or red-wine district, was of great interest. Some of the most famous red-wine vineyards were visited, such as Chateau Lafitte, Chateau La Tour, Chateau St. Estephe, Chateau Leoville-Poyferre, Chateau La Rose, Chateau Margnax, and others. The cellars in the red-wine district are perhaps the finest in Europe. The vines in all the great vineyards are beautifully kept. It is estimated that it costs about 750 francs to bring the fruitage from an acre of a first-class vineyard to the wine press.

The red wines of the Medoc are all made in practically the same manner. The grapes are rubbed through a sieve or passed through a stripping machine to free them from the greater part of the stems. In this partly crushed state they go into the fermentation vats, being tramped on by the bare feet of the workmen, to the sound of the fiddle. As the juice ferments, the skins and short stems, freed from their juice by fermentation, rise to the surface. After the fermentation is practically complete the wine is drawn into casks, the pomace pressed, the first pressing added to the wine and the heavy after pressing made into wine for use of the laborers.

In the refining of red wine it is not racked as often as the white wine is, nor is the quantity of sulphur used nearly so great. The vintage begins in the Medoc about the end of September. The wines are divided into three parts, as in the case of the white wines, namely, "la queue," "la centre," and "la tete," the sound wines of the three portions being united to form the vintage wine.

The Buffalo Brewing Company, Sacramento, will enlarge its plant and increase its ice-making capacity to 100 tons daily.

George W. Harris to Retire.

ON JULY 1 of this year George W. Harris will retire from the firm of Jas. Levy & Bro., making the third retirement from this house since its organization. Messrs. Louis and Albert Levy were the first to step aside, and the latter has passed away, and now our old friend George Harris will take on the role of philosopher and philanthropist, with easy chair and pipe and wealth of books and many wise sayings. George Harris is a remarkable man, and we place our wreath upon his brow with more than ordinary pleasure. Beginning life with small opportunities, compelled by stern necessity to forego the training of the higher schools, he began his career as an office boy for Jas. Levy and Bro., worked up to bookkeeper, became a member of the firm, and now, while yet in the forties, has concluded to retire from the realm of trade and eke out an existence on the income from—so rumor says—a million dollars invested in gilt-edged securities.

Yes, George Harris is a remarkable man, for he has not only succeeded in realizing all of his dreams in the commercial world, but incidentally he has found much time for books and for philosophy and for culture and for serving the public and for development of art and for making friends and for helping the unfortunate. Of course the great house of Jas. Levy & Bro. can get along without George Harris, just as it has gone ahead without James and Albert Levy, but he will be sorely missed by those who have known him for so many years, and here's hoping he will be loafing around the office when we visit the Queen City of Ohio.—*Bonfort.*

Agreement on The Wine Bill.

A meeting was held on February 8th, in New York City, to consider the Fassett Wine Bill. The committee of the American Wine Growers' Association, consisting of Messrs. Emerson, Hildreth, Frowenfeld, Severns and Vance, met Messrs. Dorn, Schmidt, Stark, and Reinhart, representing the National Wine Growers' Association. As the result of the conference some changes were made in the bill satisfactory to all parties concerned, and it is believed that the measure will now have the hearty and united support of every important interest in every grape and wine section of the country. With all our wine men pulling together, there is no good reason why the American wine industry should not make great progress in the next five or ten years.—American Wine Press.

The Anheuser-Busch Brewing Association of St. Louis intends to erect a warehouse in San Francisco at a cost of $250,000.

From Gundlach-Bundschu Wine Co.

[illegible]

[illegible]

interior.

[illegible]

Most respectfully,

GUNDLACH-BUNDSCHU WINE COMPANY,

Charles Bundschu,
President.

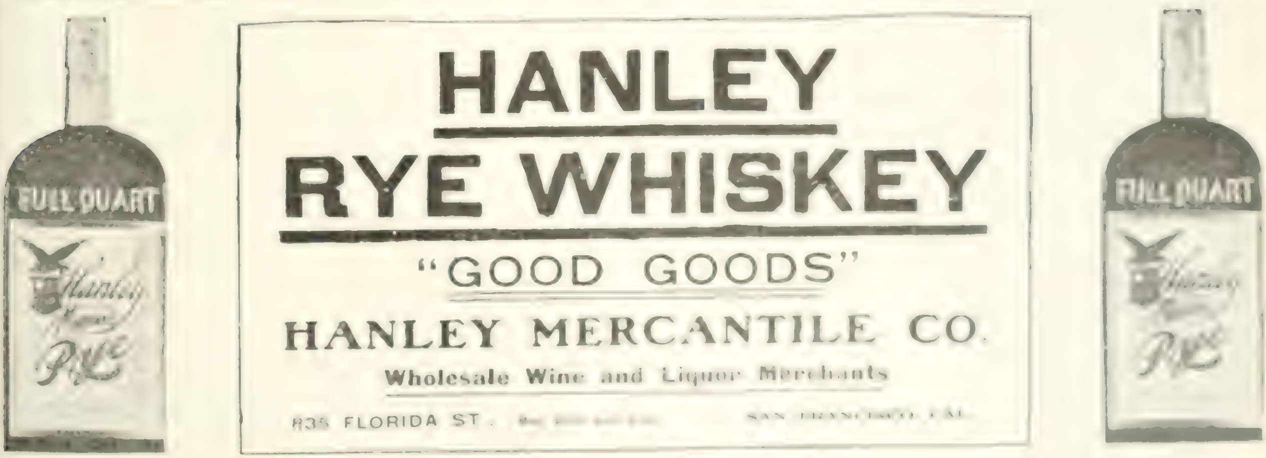
C. Gundlach,
Vice-President.

H. R. [illegible],
Secretary.

San Francisco, January 1907.

[illegible]

[illegible]



Vineyard and Cellar

During the past few weeks C. L. Crellin has shipped over thirty carloads of wine from the Ruby Hill vineyard. Each car contains from twenty to twenty two casks averaging about 170 gallons each. The wines was shipped to the Pacific Winery at San Jose. A number of carloads are yet to be shipped to Napa. Pleasanton Times.

As the result of the recent visits and investigations made at a number of Sonoma valley wineries and distilleries it is announced that those who were found to be infringing on the revenue laws have been compelled to pay fines of about $1,500. Considerable "moonshine" brandy is said to have been unearthed by the officers.

The corporation recently organized in Williams under the name and style of the Cortina Vineyard, for the purpose of planting the Weinstock, Lubin & Company's lands, consisting of two sections of 1292 acres of choice vine lands, situated five miles southwest of Williams, have placed an order for 20,600 rooted Zinfandel grape vines and 54,000 grape cuttings. The officers of the company are: Charles L. Schaad, President; John A. Ryan, Vice-President; Bank of Williams, Treasurer; F. E. Kidd, Secretary; Charles L. Schaad, John A. Ryan, F. E. Kidd, Pat Haugh, J. Morris Jones, J. W. Kaerth and W. H. Ash, Directors.

Large Wine Shipment From Santa Clara.

A shipment of 125,000 gallons of wine from the Lone Hill vineyard is now on its way to the East. This is the largest shipment which has been sent from this county for many years. The wine brings a good price and represents a large profit on 200 acres of vineyard.

Eggers Vineyard Sold.

THE Eggers Vineyard, at Fresno, has been sold to the California Wine Association. This estate of 800 acres, seven miles from there, including one of the largest and oldest wineries brings, it is understood, $220,000. In addition to the vineyard the sale includes the transfer of 270,000 gallons of wine for $60,000, bringing the total deal up to $280,000.

To Fight Vine Pests

THE Agricultural Appropriation Bill at Washington carries a special appropriation for investigation of the white fly of Florida, the thrip of California and the root worm in the grape vineyards of Pennsylvania and the Middle West. The thrip in California vineyards is found very destructive, but up to this time the Government has never made any investigations looking to its destruction. This is a good start and will doubtless bring results that will lead to further appropriations.

A Winemaker Bankrupt.

FERDINAND ALBERTZ, a winemaker of Cloverdale, filed a petition in bankruptcy yesterday in the United States District Court. His assets are $50 and his debts amount to $12,024.55.

HOUSE FOUNDED 1853

BANK EXCHANGE

Back at the same old stand; same old goods; same excellent service. The fire did not get me.

I Import
Famous Old Campbeltown SCOTCH WHISKY
Pisco de Italia, Madeira Wine
Sazerac de Forge & Sons' Brandy
DUNCAN NICOL

S. E. CORNER MONTGOMERY AND WASHINGTON STS.
SAN FRANCISCO

Kennel Club on Top

The Charles M. Fisher Co.

N. W. Cor. O'Farrell and Fillmore Streets

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Restaurant

Pine St. Bet. Montgomery and Kearny

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First-Class
French and Italian Cooking

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At Popular Prices

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Balcony Tables
For Ladies

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E. L. WAGNER, Prop.

The Press

IMPORTED WINES AND LIQUORS

Ice Cold Lager on Draught
Direct From the Wood

Formerly 15 Third Street
Near Examiner Bldg.

1824 Post Street

Madera Hotel

Marin County's
Famous and Handy Resort

C. A. PESENTI, Prop.

Take North Shore Ferry

IRVING'S APRICOT BRANDY

GOLD MEDALS

ROSENBLATT CO.

1218 FRONT STREET
SACRAMENTO, CAL.

OF INTEREST TO RETAILERS

Should Be Fair Treatment To All.

BEFORE [illegible] commissioners the Chief of Police [illegible] the establishment of the saloon in the western part of the city [illegible] all around up. There seems to be no fixed policy governing the granting of saloon licenses in this district or that section of the town, and more than this, some saloons are being restricted to certain lines of trade, while others in the same neighborhood who are conducting the same kind of a business are given immunity. This kind of policy can not last long and will eventually eventually lead to a boomerang reaction for those who are responsible for this kind of raw work. It is either unfair treatment of graft, or it is a bad brand of politics. At any rate there should be no flesh for one and bowl for the other.

Home Again.

TWO weeks ago that well-known caterer to the wants of the thirsty, P. W. Wobber, opened his handsome and comfortable saloon at No. 6 Kearny street in the Chronicle building. Wobber's place prior to last April's conflagration was one of the most favorably known and best paying bars in the city. It was also situated in the Chronicle building, but on the Market street side. Now his many friends will find him ready to receive and entertain them just round the corner. To see him back again so near the old stand, tends to make us forget the disaster of the past year, and feel at home again at "Wobbers." Mr. Wobber's motto has always been "The best and nothing but the best." This has been the secret of his success in the past and assures him future prosperity as well as the robust health and well being of his numerous customers. Of course the case goods are there in infinite variety, but the quality of the Wobber brand of whisky as served over the bar is such that the most captious connoisseur is satisfied. For the many years that Mr. Wobber has been in the business he has had the faculty of making friends, and for the past two weeks he has been kept busy shaking hands with those of them who have already found their way to his new stand.

Thomas J. Walsh & Co., at 15 Powell street, who went into that barren district when it was a desert only, are being rewarded for their enterprise. They sublet the adjoining store and the business is making satisfactory headway. Since the fire, Mr. Walsh has associated with himself Jack Leibert, who for fourteen years was Chief Clerk in the Auditor's office. Mr. Leibert is one of the best known and most popular men among the local politicians. The combination is certainly a winner.

Harry Corbett, brother of Jim, the ex-heavy weight champion pugilist, and Joe, one of the greatest baseball pitchers in the country, died of heart failure at his residence on the night of February 16. Corbett was entitled to the reputation of being the squarest sporting man on the Pacific Coast. He handled many great events in the sporting world and there was never any suggestion that all his transactions were not thoroughly honest. He will be regretted by a great many of his class.

J. G. LEIBERT THOS. J. WALSH

Thos. J. Walsh & Co.

WINES and LIQUORS

15 Powell Street San Francisco

TELEPHONE

J. F. ROSSI

FOREIGN and DOMESTIC

Wines Liquors and Cigars

DEPOT OF ITALIAN SWISS COLONY WINES

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Between Front and Davis

SAN FRANCISCO CALIFORNIA

MY SPECIALTIES
WHISKIES

Belmont Jesse Moore
A. P. Hotaling's O. P. S.
Old Kirk
Mt. Vernon Rye
Wilson Rye
King Wm. Fourth Scotch

A. V. H. Gin Buchu Gin
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THE CABIN

Mixed Drinks a Specialty

1804 Geary St. Near Fillmore

DAN GOLDSTONE J. H. WALLACE

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Fine Imported and Domestic Wines and Liquors

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Anheuser-Busch Beer on draught

Phone West 1905

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Choice

Liquors, Wines and Cigars

328 Front Street

Federal Bar

Imported Wines, Whiskeys and Brandies

601 Montgomery Street

Phone Temporary 1540

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D. B. Uhte

Wines and Liquors

Frank Doran

Julius Bruns

Doran & Bruns

Choice Things to Drink and Eat

Southeast Corner Steiner and Ellis Sts., San Francisco

OF INTEREST TO RETAILERS

All Night Saloons

THE Board of Police Commissioners have properly decided that the all-night saloon question is a matter for the police commissioners to decide and not the Supervisors. In a city of exceptional cosmopolitan population, such as San Francisco has, in connection with the many transients and the "wild" cases, the concession of the Commissioners to the public was fully justified.

The many friends of the early Ben Jellison, who conducted a high-class retail place at California and Kearny streets for many years, will be pleased to learn that he is about to resume business. The new location is far better than the old, as he will have one of the finest bars in the city on Third street, adjoining The Call building. As heretofore, Mr. Jellison will cater to the city's highest class of trade and carry nothing but the finest wines and liquors.

Tom Harris met with immediate success when he opened the new Temple Bar at Sutter and Polk streets. The old Temple Bar, which was located at Sutter and Grant avenue, was one of the unique show places of the city, being particularly rich in valuable curios, aside from the excellence of the goods carried. Mr. Harris is following out his old business lines and has been agreeably surprised at finding business better than ever before. As heretofore, the house makes a specialty of imported ales in bulk.

Those who patronized the down town places will most certainly be glad to know that the lower end of the line is soon to have a retail resort long known as the "Scotchman's," which before the fire was located on Sacramento street, adjoining the Pacific Life building. Following the disaster, Messrs. Tevendale and Lindsay dissolved partnership, Mr. Lindsay going to Scotland, where he is about to enter into business, and Mr. Tevendale remaining and locating in this city. The new place will be on Sacramento street west of Montgomery, about a half a block from the old place. Mr. Tevendale has taken a ten-year lease of a three-story brick building and proposes to have one of the most representative places in that section of the city. Mr. Tevendale is the champion piper of the Pacific Coast and his place was the most notable resort for men of Scotch birth, in the city.

FRANK P. HOWARD BERT CORLETTE

The Operator

Goods Bottled in Bond a Specialty

500 Davis St.
N. E. COR. JACKSON

The Chronicle Bar

6 Kearny San Francisco, Cal.

P. W. WOBBER, Proprietor

FERRY CREAMERY

The Handsomest Restaurant in the City
Good Clean Service and Popular Prices

18 MARKET STREET, Just above Sacramento

In conjunction with our restaurant we have the most complete Bar in the West.

KILBORN & HAYDEN, Props.
18 and 20 MARKET STREET

Burn One and Forget Your Troubles

An EL PALENCIA REX Havana Cigars
Up-to-Date Size

The Finest Tobacco Ever Produced
Most for Money, Quantity and Quality

BOLTZ, CLYMER & CO.

416 EIGHTH STREET OAKLAND, CAL.

Want Money For Viticultural Work.

Three hundred vineyardists of San Joaquin county, in convention assembled, at Lodi, unanimously passed the following resolutions:

"Whereas, The growing of grapes is one of the leading industries of California; and

"Whereas, Important problems of vital interest to the industry need continuous investigation;

"Whereas, This work of investigating has been commenced and is being carried out satisfactorily by the University of California under the provisions of the viticultural bill passed by the last Legislature; therefore, be it

"Resolved, That we earnestly request that the Legislature of the State of California at the present session appropriate not less than $15,000 to pay the expenses of a continuation and expansion of these investigations under the auspices of the University of California."

The statesmen at Sacramento should need no urging to make such an appropriation. The importance of the work being done by the University is generally recognized and the amount asked is small when it is remembered that it is to cover the expenses of the next two years.—Ed. Review.

Wylie J. Giffen of Fowler has sold his [illegible] vineyard for between $10,000 and $15,000 to Kasparian Brothers, recent arrivals in this country from South America.

A dispatch from Colusa states that about a thousand acres of grapes are being planted in the vicinity of Arbuckle and College City. The vines are mostly from France, and of the finest resistant variety.

C. H. Wente, the well-known wine grower of the Livermore valley, is convalescing from a severe attack of typhoid fever. The Wente family has been particularly unfortunate in the fact that every member was stricken by the same disease, but there was good fortune in the fact that all recovered.

The Supervisors of Yolo county have adopted an ordinance prohibiting the importation into the county of any grape vines or roots, unless a certificate has first been secured from the State Commissioner of Agriculture, showing that phylloxera and other diseases have not existed in the country in which such vines or roots were propagated within five years preceding shipment. There are the other usual precautions.

Andrew Rasmussen, who has for several months been doing special work for the Government in viticulture, has accepted a position with the California Wine Association, at the Fresno Vineyard Company's vineyard in Fresno county. Mr. Rasmussen has an enviable reputation as an expert wine maker.

The [illegible] Vineyard Co. have leased [illegible] the property on the northeast corner of Mission and Annie streets, having a frontage of [illegible] and depth of [illegible] feet. The building will contain four stories and basement, will be of brick and steel construction, [illegible] It is to be completed on July 1st. The lease is [illegible] years at a total rent of $13,000. The [illegible] people have shown themselves to be among the most enterprising in the trade.

California Can Make Excellent Champagne.

A[illegible] France, [illegible]

Brewers Prosper in Germany.

THE [illegible] 402,200 gallons of beer and exported [illegible] gallons. The production and the [illegible] preceding year. [illegible] is computed that the annual drink bill [illegible]

Pacific Copper Works

565-573 [illegible]

L. Wagner & Sons

[illegible]

The Rational Use of Wines in Health and Disease.

I [illegible] I visited [illegible] to be right to [illegible] the State of [illegible] the Family [illegible]

[illegible] in many of the principal [illegible] the great cities of Paris and London. I procured all the available literature on the subject and consulted a number of the most eminent physicians in both France and England. The result was that I became an enthusiast, impressed with the idea that the vine would add glory to our [illegible] and [illegible] our people would be morally and [illegible] by the adoption of French customs in the matter of wine drinking.

I took up the practical side of the subject by becoming a producer, aiming, specially, to approximate the high class vintages of the Medoc and Sauternes. As a member of the State Viticultural Commission, I exerted all my power to multiply our vineyards and to give instruction as to the best varieties of vines to be selected in accordance with French experience. The results of that work are well known to the public. In part it has been successful, in part very disappointing.

Among numerous publications which I made early in the campaign was an essay on "The Physical and Moral Influence of [illegible] which appeared in the *Overland Monthly*. I recollect that the concluding words were, "Plant vines and make a home; drink wine and be a gentleman."

The vines have been largely planted; but the habit of using wine as a common table beverage has not become as popular as the writer, the growers predicted. There is something in our social life that favors the irregular custom of the barroom [illegible] which injures the public morals and health, and prevent the adoption of the rational French custom of [illegible] with meals.

The two habits cannot [illegible] together. Wine with meals is found to be superfluous and even injurious for those who cannot resist the fascinations of the barroom. From the [illegible] point of practical fact as well as moral conviction, the genuine wine maker looks upon the saloon and the distillery as the enemies of the vineyard and the home. If the temperance advocates would strike hands with the vine growers, some progress might be made toward rational habits. It seems, however, that the saloon has come to stay as a characteristic feature of our social life, and that wine drinking in the home is confined to a very small percentage of our native born population. The industry mainly depends upon the foreign born residents who acquired their habits before coming among us.

These [illegible] difficulties under which our wine industry suffers and accounts for the many disastrous failures among those who undertake to make wine at their home vineyards with the greatest intelligence and respect for the taste of consumers. With few exceptions, only those who act on the principle that "[illegible]" and who have adopted the cheapest [illegible] of the best methods of vinification have prospered. The demand for cheapness, and the difficulties of distributing [illegible] to the widely scattered few who drink wine are the influences that have broken up the homes of so many of the best wine makers, and concentrated the business in the hands of a comparatively few proprietors of gigantic wine factories, where the home influence of the wine maker is limited to that of the salaried employee.

There are, however, a few scattered remnants of the old style that keep alive the true spirit of viticulture, and there is a tendency now toward concentration in the hands of great corporations, made up of capitalists, most of whom do not drink their own wines, and few of whom understand how wines should be made or what will please intelligent consumers. So there is some hope of a revival of amateur wine making.

A demand has been made by great wine capitalists for strong writers to start up a lively campaign to popularize wine drinking. If a stranger should visit the boarding houses at the corporation wineries, he would be surprised to find that wine is excluded from their dining-rooms in all but a few places. He would be more astonished to find out that workmen at most of the wineries drink no wine even at their homes, but are large consumers of whisky and beer. Few of the grape growers who sell their crops to the big wineries use wine in their homes but whisky and beer saloons prosper among them. Where there are small wineries at the homes of resident vineyard proprietors those conditions are reversed and pride in fine vintages is progressing.

I have been pointing out some of the difficulties that stand in the way of substituting wine drinking in the boarding-house and the home for conviviality in the saloon. This article will be read by many physicians. Cannot many of them exert a local influence toward a change of the conditions which imperil the material prosperity and health of our people? Religious teachers might do a great work in this line, but they must first learn to separate in their minds rational wine drinking from irrational spirit and beer drinking, and to assist in having local ordinances which shall favor the former, while restricting the latter.

I was led to write this article by a desire to interest the readers of the *Pacific Medical Journal* in one phase of the question of extending the use of light wines, which I believe will not be open to serious controversy. I refer to the beneficial results that may follow from a general public discussion on the influence that light table wines, especially claret, in connection with the juice of lemons or limes, may have in preventing the evil effects of typhoid infection where such infection is known to be common; and particularly the curative properties of a claret punch, which is nothing more than a claret lemonade, in cases of dysenteries, which are of such frequent occurrence in districts where malarial poisons in food or water are difficult to avoid.

These dysenteries are undoubtedly sometimes of typhoid origin, preceding of following attacks of fever; and sometimes no doubt are caused by other bacterial colonies developed in the intestines. Saline cathartics, calomel, and other medicines, I have seen administered on the advice of physicians, and temporarily successful; but in the constant presence of infection, the troubles follow in succession after the skilful medical treatment.

The efficacy of the light acid wines in preventing malarial disease among inhabitants of marshy and other fever-stricken districts has been fully recognized in France, particularly in the lowlands about the mouth of the Rhone. It is not for me to write what all physicians have known with regard to the special influence of the tartaric acid, cream of tartar, and tannin of the grape, and the citric acid of the lemon and lime, upon the bacteria, and especially the typhoid; but I wish to briefly state some special experiences of my own while engaged during the last five years in numerous mining camps.

During the recent years I have been where typhoid fever was of such frequent occurrence that there seemed to be no practical way of avoiding infection, especially if one must frequently

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The Winedale Co.

INCORPORATED

Wholesale Wines and Liquors

OAKLAND, CAL.

"At a joint conference of the promotion committee represent-
it was unanimously resolved that the committee recommend to
the [illegible] of conducting their business and the advanced
[illegible] the price of all [illegible] and all drinks mixed
by the bartender be advanced to 12½ cents per glass."

We think the retailers are wise in taking this stand. Under the existing conditions, we do not see how they can furnish the [illegible] liquor.

Schmitz vs. The Liquor Trade.

IF in the course of political events, Mayor Schmitz should be selected as candidate for Mayor or any other old office, he will not go into the contest with the liquor trade in his pocket. On the contrary he will have a large percentage of the trade bitterly antagonistic, because of the treacherous manner in which they have been treated by Schmitz and his representatives. An illustration of the methods of the administration may be found in the fact that following the fire the most influential and respected members of the trade were told that the administration would not grant licenses to former down town retailers to do business in the unburned district; that the administration proposed to protect the retailers in that section and that consequently it would be useless for down town retailers to apply for licenses in the section mentioned. This statement was made by the mouth-piece of Mayor Schmitz, Police Commissioner Drinkhouse.

There appears to be no doubt that Mr. Drinkhouse, in making this declaration, believed that he was stating facts, but he went out of office a little later. Those retailers who had been warned not to make application for licenses in the Western Addition, soon found that not only had licenses been granted to down town retailers, some of whom were disreputable, but to men, even, who were not in the trade before the fire, and were not former residents of the city. In other words the representative [illegible]

Colonel Ed. Wagner of the Press, Post street near Fillmore, reports business good and [illegible] notwithstanding remarkable adverse weather conditions that have prevailed since he re-entered business. If there is any desirable trade in the neighborhood, you can leave it to Edward to get it, because he has the faculty of doing these things successfully. As an illustration of the fact that business is good with the Press, it may be stated that Mr. Wagner was the first man in the city to order a special electric cash register at a net cost of $650. This machine is an absolutely reliable bookeeper, cashier, etc., for four bar keepers. It handles the cash, keeps the accounts and does everything but talk on [illegible]. It and Ivy we will have a tune with every ring up.

Police Comissioner Umbsen Resigns.

POLICE COMMISSIONER UMBSEN evidently found th atmosphere of the Police Commission too strong for h improvement. He sent in his resignation the other day with giving any further explanation than that his private inte would not permit his retaining the office. It is hardly ne cessary to state that this was not Mr. Umbsen's reason for re signing. Mr. Umbsen found that while there was a world o room for improvement in the Police Department and in th handling of the liquor traffic and particularly of the tenderloi portion of it, he was absolutely helpless. Leahy was of cours impossible, as to reform, being a Schmitz-Ruef man from hi toes up, while Cresswell appears to be a "trimmer" with mor or less political aspirations. With this combination in th Board of Commissioners and an indicted Chief of Police, whom Leahy and Cresswell refused to depose or suspend, Mr. Umbse found himself in bad company. He was wise in resigning, les he be under suspicion himself. It will be interesting to see upo whom Mr. Schmitz will place the honor of the appointment t fill the vacancy.

Tom McGimsey, who formerly conducted a highly popula retail place at Sacramento and Battery streets, and later lo cated in Oakland, has finally established himself in San Fran cisco. He can now be found at "The Cabin," 1804 Geary street above Fillmore. It is unnecessary to state that McGimse makes a specialty of mixed drinks. He is unquestionably one o the most enthusiastic and successful mixologists in the city His king-pin specialty is a gin fizz, which has no superior here or elsewhere.

ALL ALE AND PORTER DRINKERS

Should call for the celebrated

Burnell's Ale and Stout

Brewed from the Best Malt Hops on the Market and used by all the Leading Clubs, Hotels and Bars

Order through any Grocer or Liquor Dealer, or direct from

BURNELL & CO.

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EL REY

THE KING OF

WHISKIES & BOURBON AND RYE

DISTILLED IN THE FAMOUS BLUE GRASS DISTRICT OF KENTUCKY

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Distributers of "FORBIDDEN FRUIT"

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New San Francisco Market

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Market Cafe

COLAILHARDOU & FONDEL

551 Washington Street

SAN FRANCISCO

Coffee Royal

James P. Dunne

FINEST WINES AND LIQUORS a Specialty.

BACK AT THE OLD LOCATION

Ellis and Stockton Streets
San Francisco, Cal.

JAMES RAGGI.

"WINES" AND LIQUORS.

624 MONTGOMERY ST.

SAN FRANCISCO, CAL.

John Caley, Prop. — Tel. Temporary 2306

CALEY'S

333 MONTGOMERY ST.
SAN FRANCISCO

FRANK DAUNET

Wines and Liquors

570 GOLDEN GATE AVE.

POMPEIIAN BAR

OF INTEREST TO RETAILERS

[illegible] Office at 373 Montgomery [illegible] during the night. Notwithstanding [illegible] and that we have [illegible] Mr. Cahill's business has been [illegible]

[illegible] Dannet, who is at the term of McIntyre & Dannet, [illegible] has opened one of the swellest bars on [illegible] avenue. It is located at 570, three doors east of [illegible] avenue. Business has been excellent from the start. Only the best of everything is served. Business at the Fillmore [illegible] continues satisfactorily.

Sullivan & Hayden, who made the Ferry Cafe famous, announce in these advertising columns, the opening of their Ferry Creamery. It is without doubt one of the handsomest restaurants in the city, the service is good and clean, while the prices are of the popular order. It is located at 18 Market, just above Sacramento street. Adjoining and in conjunction with the restaurant is the new and magnificent Ferry Cafe, which is classed as the most complete bar in the West. The outfitting work was done by the Brunswick, Balke-Collender Co.

Although the year just closed brought the terrible disaster in San Francisco, the Jesse Moore Hunt Company, of this city, say that their business for 1906 was all that they could expect, in fact, it was larger than in 1905. Their San Francisco office is [illegible] well located in temporary quarters, and they say they are in a position to handle all orders without any delay. Between January 1st and 15th, they sent four carloads of goods to the Coast. They expect to make a usual-sized crop of between 5,000 and 6,000 barrels.—*Bonfort's*.

The Operator.

Better judgment was never exercised in the choice of a location for a first-class saloon than when Frank P. Howard and Bert Corlette selected the northeast corner of Jackson and Davis streets, and opened "The Operator" for business. Situated right in the center of the commission merchants' offices, [illegible] where the sports love to celebrate after a successful day at the races. They will not forget Frank Howard, late operator for the Call at Emeryville, and are bound to keep him busy in the evening. Bert Corlette, an old saloon man, has been connected with some of the best in the city, and knows his business thoroughly. So, day or night, business man or sport, its all the same and "The Operator" is bound to flourish. It is needless to remark that the bar is stocked with the best in the market, that the place is fitted up so as to insure the comfort of patrons, and that as soon as possible a fine hot lunch will be installed.

Wanted a Blue Law Sunday

IT is surprising but true, there are people who are earnestly endeavoring to saddle upon the State of California a Sunday law that will "stay put." The present proposition is an amendment to the Constitution, which goes so far as prohibition of hiring of buggies or other vehicles on Sunday, as well as the conduct of all outdoor games or sports. In order to make the law stand, it must be sweeping in its application, because the Constitution of the State of California explicitly provides against class legislation. This proposed Sunday law has been struggling for recognition for some time, but it is hardly necessary to say that if the Legislature gives the people a chance to vote on the proposition, they will give the Sunday law people a reminder that they will not forget. An exchange in speaking of the measure says very wisely: "The effort to deprive the girls in this liberty-loving State of the inalienable right to go buggy riding with their best fellows, on the one free day in the week, will be almost as effective as trying to shovel smoke against the wind."

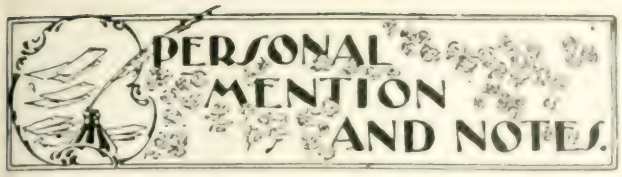
Down Town Night Trade.

IN the days before the great disaster, the term "down town night trade" meant a great deal to the liquor trade, but under present conditions the night trade, with the exception of favored locations near the Ferry, means nothing. Conditions have entirely changed. Whereas, before the fire the business section was also a lodging section and tenement section, the reconstruction is almost entirely for business purposes. There is no indication that what is known as down town night trade will be materially revived for a long time to come. The fact is that the lower section of the city is no longer used for residence purposes and the early closing rules of the stores give practically all the night trade to outside districts, such as Van Ness avenue and Fillmore street, etc. With the final rehabilitation of the business district there will be naturally a fair volume of the old trade, but the former conditions have gone never to return.

A host of the friends of John F. Rossi, who, prior to the fire, had on Washington street, near Front, one of the finest retail liquor places on the coast, will be sincerely pleased to learn that he has resumed business. He can now be found in a fine modern building, on the site where he met disaster. Mr. Rossi was probably one of the most unfortunate men in the city, by reason of the earthquake and fire that followed. However, he has recovered his health and will resume business with his old-time energy and confidence of success. It is unnecessary to state that he will carry the very best stocks that can be found in the market.

John Shinkwin, the city representative of Rusconi, Fisher & Co., was attacked by thugs during the month and nearly beaten to death. He was without medical attendance for several hours and was in a highly dangerous condition when he reached the hospital. At this writing it is stated that he has been making satisfactory improvement, but that on account of the brutality of his assailants he will be disfigured for life, if he recovers.

LASH'S BITTERS
TONIC LAXATIVE



Spring has opened very brightly for Shea, Bergerot & Co. Everything is tinted with a rosy hue. They report business steady and better than last year, and every thing promises a very prosperous year, not only for the wine and spirit trade, but for the entire commercial and manufacturing interests of the State. Astor and Roanoke are steadily increasing in popular favor.

James Gibb, one of the notable liquor dealers of San Francisco, who was for a lifetime located on Merchant street, opposite the City Hall, has resumed business as a wholesaler at 1818 Geary street. Mr. Gibb is a large property holder in that section of the city and has erected a substantial store and flat buildings, occupying one of the stores for his own business. The house will make a specialty of fine bottled goods, particularly of whiskies, in the promotion of which Mr. Gibb has been one of the most successful men in the business in the city. In whatever the house carries, you need go no farther, if you want something good. There are a great many who will regret to hear that there will be no bar connected with the store, for "Jimmie Gibb's" place was for more than a third of a century noted as one where the best of good things to drink could be found.

The recommencement of the business of California Wine Association, including its Second and Folsom-street cellars, on the completion by the Brookfield Company, and E. Martin & Co. in progressing as rapidly as could be expected, under adverse conditions. The boom and push work of the theory is of unusual proportions and the building, when completed, will be one of the finest structures in the city. It is the expectation of the house to have the cellars in readiness for occupancy before the end of spring.

The house of S. P. Harding & Co. continues to do a good business. Their trade, like that of many others, has recently taken a spurt in its growth and is running away from all previous records. This statement will be better understood when it is stated that the books of the house show that the business of February for the present year exhibited a gain of five times the volume of the business of February, 1900. Messrs. Harding & Co. believe that the present strong stand and pushing demand indicates an exceptionally prosperous year.

There is a new wine house in the field. It is the Occidental Wine Company. Max Herring, head of the concern, makes a specialty of high-class California wines and brandies, imported Rhine and Moselle wines, Sherries, Portugese Port, Scotch, Irish and straight American whiskies. Mr. Herring is one of the best known men connected with the wine industry. He was for merly, for many years, with Bernard & Co., the well known wine growers of Sonoma valley, representing them all over the Mid dle West and Eastern States. He has been identified with the wines business over thirty years. The Occidental Wine Company is located at [illegible] Green Grove, this city.

Charles Meinecke & Co.

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FROM DUFF GORDON & CO., PORT ST. MARY'S, SPAIN

"SWAN GIN"

FROM J. J. MEDER & ZOON, SCHIEDAM, HOLLAND

"BOORD'S" OLD TOM AND DRY GINS

FROM BOORD & SON, LONDON, ENGLAND

"WHITE HORSE CELLAR"
SCOTCH WHISKEY

FROM MACKIE & CO., ISLAY, SCOTLAND

RESISTANT VINEYARDS.

BY FREDERICK BIOLETTI

When [illegible] they should be completely covered, [illegible] 2 inches of soil. This will leave [illegible] of the grafts in the center [illegible] of the soil. The depres- [illegible] inches lower than the [illegible] makes it possible to irrigate [illegible] injuring the union by too much water. The [illegible] If the union and stock dry out [illegible] of suffer.

CULTIVATION.—By the end of April all the grafts should be [illegible] and a good irrigation soon after this is advisable. This should be done in such a way that the ground at the base of the stock will be well wetted. This will start the formation of roots. The ridges should not be submerged, but they should be wetted sufficiently to prevent any danger of the drying out of the scions. This is accomplished by lateral seepage. If the water is run slowly along the hollows between the ridges. A cultivator should be run between the rows as soon as possible after the irrigation, but the ridges should not be disturbed. It is possible to avoid it, until the scions start.

If the soil has a tendency to form a crust, however, it will be necessary to break this crust after any rain that may occur at this time. This is one of the most fruitful causes of failure. If the crust is not broken the buds will have difficulty in pushing their way through and the hard soil will dry down rapidly and many scions be killed. The breaking of the crust must be done with great care, or the scions will be disturbed and make poor unions. If two inches of soil have been placed over the scions a careful man can go over the ridges with a short-toothed rake without injuring any grafts. This should be done as soon as the soil is dry enough not to form clods and before a crust has formed. It is better in this way to prevent the formation of a crust than to break it up after it has formed. This requires very prompt and rapid action, for in some soils a crust forms in less than twenty-four hours after a rain.

Until about the first or middle of July there is nothing to do to the nursery but to keep the weeds down, and to see that the scions do not become dry before they are supplied with water by the new roots.

The shoots from the scions should begin to appear above the ground in one to two weeks after planting. These shoots are at first yellowish and are growing at the expense of the food material stored up in the scion. As soon as roots are formed the shoots become a deeper green and are then obtaining food from the roots and from the air. By this time the unions are well formed, and the scions being supplied with water by their own roots and by those of the stock, are in less danger of drying out. The sides of the ridges should now be kept loose by hoeing, and the ground between the rows pulverized by frequent cultivation.

Removal of Scion Roots.—[illegible] roots on the stocks have started, the unions should be examined and all roots which have started from the scions should be removed. This will be about the beginning of July in [illegible] districts, and about the end of that month in the cooler. The exact time is determined by digging up a few grafts [illegible] and examining the bases of the stocks. If all have formed roots it is time to take off the scion roots.

The scion roots are useful to the graft in keeping the scion alive and perfecting the union before the stock roots start, and they should, therefore, not be removed too soon. The roots on the stock start later because they are deeper in the soil, where the temperature is lower. If the scion roots are allowed to grow too long, however, they take the nourishment elaborated by the scion leaves and the stock roots are starved. (See Fig. 22.) In this way we may get a large growth of leaves on the scion and a small growth of roots on the stock. If we remove the scion roots too late, therefore, the stock roots may be insufficient to supply the large growth of leaves with the water they need, and the graft will die. It is well, whenever particularly large roots are cut off at the scion, to cut back the shoot and to remove some of the leaves. This diminishes evaporation and delays the growth of the scion until the stock has developed sufficient roots to supply it with the necessary water.

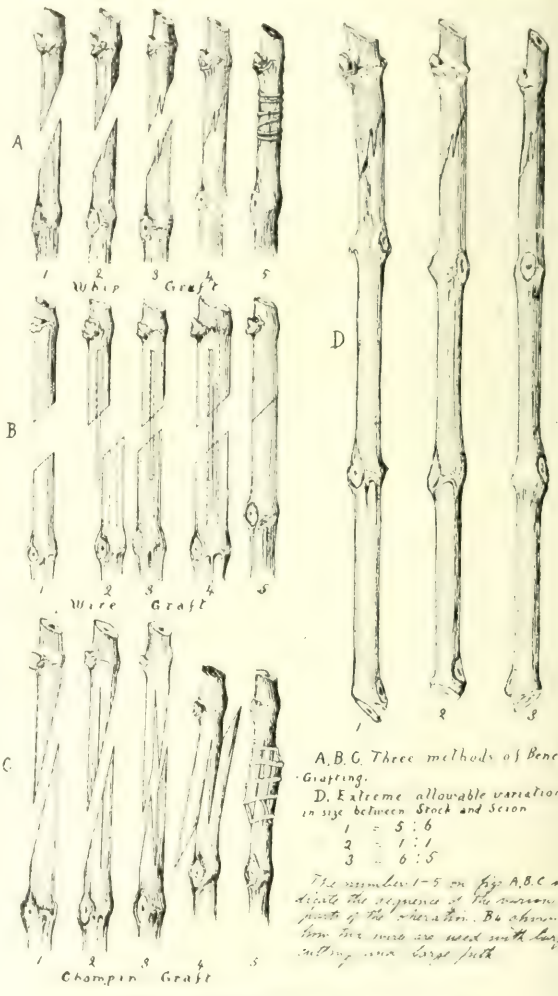
A
1
2
3
4
5
Whip Graft
B
Wire Graft
C
Champin Graft
D
A, B, C. Three methods of Bench Grafting.
D. Extreme allowable variation in size between Stock and Scion
1 = 5 : 6
2 = 1 : 1
3 = 6 : 5
The numbers 1-5 on Fig. A, B, C indicate the sequence of the various parts of the operation. B is shown how two cuts are used with large cutting and large pith

FIG. 7. THREE METHODS OF BENCH-GRAFTING CUTTINGS.

Removal of Raffia and Suckers.—At the same time that the scion roots are removed, the tying material, raffia or string, should be cut on all the grafts where it has not rotted. On the late grafts planted directly in the nursery without previous callusing the raffia will not require cutting if it has been used without bluestoning. The raffia or other tying material should be entirely removed or the grafts will be strangled. (See Fig. 23,

If the stocks have been properly disbudded before grafting they will produce very few suckers. Those which do grow should be removed as soon as they show above the ground, and any that are found when the scion roots are provided to should be carefully cut off. To perform these various operations it is necessary to dig down beside the grafts to below the union. After they are finished the soil should be replaced, but the ridges are not made quite so high as before. The unions should be covered up and any shoots which are very white should be protected by drawing the soil up around them. This lowering of the ridges is useful in gradually hardening the unions. The soil is allowed to become dry around the unions and they are thus prepared for the complete removal of the soil around the unions which should take place later at a subsequent hoeing.

Digging the Grafts.—The grafts may be removed from the nursery at any time after the leaves have turned yellow and before they are needed for planting in the spring. It is best, however, to wait until the leaves have fallen and the vines are perfectly dormant. If dug at this time and kept in a cool place the buds will not start as soon as if they are left in the ground.

The grafts should be dug carefully in order not to injure the top, body, or union. Cutting the roots does no harm, but tearing them off should be avoided. They can be removed satisfactorily with a nursery plant-digger.

Sorting the Grafts.—As soon as the grafts are out of the

[illegible]

ground they should be carefully sorted into three lots in accordance with their root and top growth, and especially with regard to the strength and completeness of the union. These lots are called No. 1 grafts, No. 2 grafts, and culls. The No. 1 grafts are those suitable for planting in the vineyard; the No. 2 grafts may be replaced in the nursery, and the culls are rejected altogether.

A No. 1 graft should have a top growth of well-ripened wood, at least ten inches long and well-developed roots at the bottom of the stock. It should have no large scion roots or scars where they have been removed. It should not show injuries due to digging, and there should not be a great difference of diameter between the stock and scion. The most important point is the condition of the union. The stock and scion should be united firmly on both sides, and the union should be the strongest part of the vine. A No. 1 graft if bent sufficiently will break either above or below, but not at the union. (See Fig. 24.)

The allowable difference in size between stock and scion will differ according to the varieties grafted. A Rupestris St. George or Mourvaldre X Rupestris 1202 stock should be at least as large as the scion; a Riparia X Rupestris 3309 or 3306 may be from one-fifth to one-fourth smaller, while a Riparia gloire may be from one-fourth to one-third smaller.

The lump or swelling which in nearly all cases occurs just above the union should not be too pronounced. When large it is a sign of lack of affinity between stock and scion or of an imperfect union. (See Fig. 24, a—.)

The No. 2 grafts are those which have some of the defects mentioned above, but which may develop into good vines. As there is doubt of this, however, they should not be planted directly in the vineyard, but placed in nursery for another season. The following year a large proportion of them will have overcome their defects and developed into good [illegible]

explained, and no fertilizer is to be used, the grafts may be planted with a dibble. This method has several advantages and can be used in all soils which do not contain large stones or course gravel. It is not recommended, however, except for sandy and sandy loam soils. It is rapid and facilitates the perfect alignment of the vines, as well as makes it much easier to attain the very important object of placing the unions at exactly the right height above the surface of the ground. For planting in this way the roots must be pruned very short. The stronger roots must be pruned down to one-fourth inch, and the smaller removed altogether. There is probably some loss of

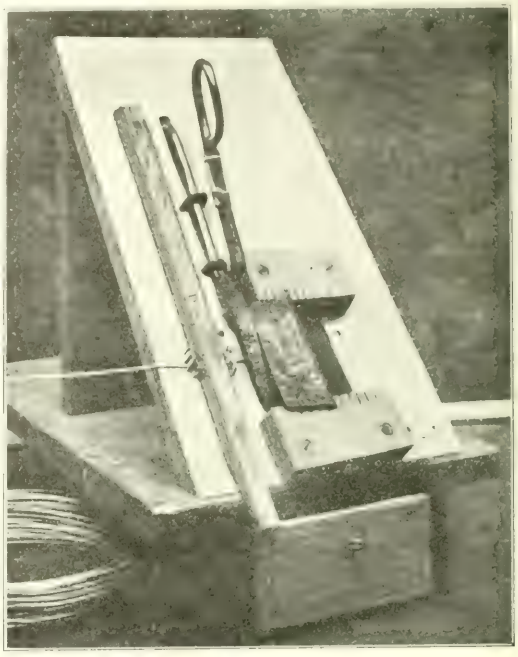

Fig. 9 Wine Cutter

strength to the vines by this close root pruning, but it is not very serious. The young rootlets start from the cut end of the root wherever it is cut, and the main advantage of a rooted vine over a cutting is the rapidity with which the rootlets start and grow. However long we leave the roots they are of no use to the vine until they have developed new rootlets. If we leave the roots longer when planting with a dibble they will be turned up when planted, which will result in crooked and improperly placed roots.

Fig. 18c shows a convenient form of dibble. It consists of a sword-shaped piece of iron about fifteen inches long, a handle furnished with a cross-piece, and a foot-rest. In use, it is pressed into the ground by placing the foot on the foot-rest and then by a backward and forward movement of the handle the hole is opened in the soil and the dibble removed. This hole is made from eight to ten inches deep, according to the length of the graft. The graft is then inserted to the right depth and the dibble pressed into the ground again about three or four inches from the graft and a few inches deeper than the first time. Then by a vigorous thrust of the handle the blade of the dibble is caused to press the soil tightly around the graft. An ordinary garden spade may be used for the same purpose. It is particularly necessary that the soil should be in intimate contact with the bottom of the graft.

Whatever the length of the graft, the union should be one or [illegible] inches above the general level of the ground. On steep

hillsides the union should be placed higher—four inches or more above the surface. Unless this is done the union will soon be covered by the soil thrown down by the hillside plows and it will be difficult or impossible to prevent the growth of scion roots. Grafted vines for use on hillsides should be from two to four inches longer than for level soils. The stocks should be less than twelve inches long. A fourteen or sixteen inch stock and a one bud scion is the best for this purpose. As soon as possible after planting, not later than the next day, the soil should be hoed up around the graft, leaving a broad hill reaching at least two or three inches above the union.

If the soil is stony or imperfectly prepared, or if we desire to apply fertilizers, planting with a dibble is impossible. In this case we must dig a hole for each vine. This hole need not be any wider than the spade, but should be at least four inches deeper than the bottom of the graft.

The method of planting is shown in Fig. 25. As soon as the hole is dug, three or four inches of top soil, mixed with fertilizer if it is used, is placed at the bottom. The vine is then put in a slanting position so that its base is near the middle of the hole and its top against the marker. More top soil is then thrown in until the hole is about half full. The soil is then pressed with the foot firmly around the roots and bottom half of the stock. The hole is then filled with loose soil and the graft well hilled up several inches above the union. The hills should be very broad in order to prevent drying out.

With this method of planting great care is necessary to avoid getting any of the unions too deep. If the unions are placed below the surface of the soil the scion will send out roots. If these roots are not removed they will grow large and finally take all the nourishment coming from the leaves. This will result in the starvation and death of the resistant root, and in a few years the vine has nothing but vinifera roots and as is susceptible to injury from phylloxera as if it had never been grafted. If the scion roots are removed twice a year for the first two years and once a year until the vines are seven or eight years old, this result may be avoided, and if the work is done promptly and thoroughly few scion roots will be formed after this. To do this properly, however, requires a great deal of careful, conscientious work, which is difficult to have done on a large scale, and which may be avoided by planting the grafts at the right depth.

If the unions are placed too high the roots are brought too near the surface and they may dry out before they have time to grow down into the permanently moist soil. As the unions should be well covered with soil to protect them from the sun during the first summer, it is necessary to make very large mounds if the unions are placed very high.

In general, it is found that the most convenient position for the union is about two inches above the surface of the ground. This will bring the bottom of the graft eight inches below the surface with an ordinary ten-inch stock. This is sufficiently deep for all except very dry and open soils if the grafts are well hilled up after planting.

In planting with a dibble the planter can estimate the height of the union with sufficient exactness by eye, but when planting in a hole, especially if the surface of the ground is rough and uneven, some kind of guide is necessary. For this purpose a

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INTERNAL REVENUE & CUSTOMS RULINGS

(T. D. 27796—G. A. 6506.)

Black or Ripe Olives.

1. *Olives—Preparation.*

Olives treated in brine for the purposes of temporary preservation, without further treatment, are not "prepared," within the meaning of paragraph 264, tariff act of 1897, imposing a specific duty on prepared olives. The term "green olives" in said paragraph includes only unripe olives.

2. *Olives—Brine.*

Olives imported in barrels in brine are not dutiable as "olives, green or prepared," under said paragraph 264, but are free of duty as "fruits in brine," under paragraph 559.

Hayes v. Abstracts.

United States General Appraisers, New York, December 27, 1906.

In the matter of protests 196253, etc., of Zucca & Co. et al., against the assessment of duty by the Collector of Customs at the port of New York.

Before Board 3: Waite, Somerville and Hay, General Appraisers.

(T. D. 27797—G. A. 6509.)

Unusual Coverings—Goods Subject to Specific Duty.

1. *Unusual Coverings on Wine—Bottles.*

Wooden cases equipped with iron hinges, hasps, and staples, and provided with seals to admit of being locked, which are used as coverings for bottled wine and are patented, are unusual coverings for such imported merchandise and are subject to the same rate of duty as that which would be chargeable if separately imported.

2. *When Contents Pay Specific Duties.*

The fact that the contents are subject to specific instead of ad valorem duties would not modify this principle or change the classification of the goods as manufactures of wood under paragraph 208, tariff act of 1897.

United States General Appraisers, New York, December 31, 1906.

In the matter of protest 196759 of American Express Company against the assessment of duty by the Surveyor of Customs at the port of St. Louis.

Before Board 3: Waite, Somerville and Hay, General Appraisers.

Somerville (General Appraiser): The merchandise consists of wine in cases covering articles paying specific rates of duty. The Surveyor makes the following statement:

The United States Appraiser, upon examination of the merchandise in question, reports that he found same to consist of so-called unusual containers for bottled wines. Cases equipped with iron hinges, hasps and staples, securely riveted to the sides and covers, and as such are described on importer's private invoice as "two patent locks." The cases are made as described, so as to admit of being locked. Such being the case, they were returned as dutiable at the rate of 35 per cent as unusual containers, manufactured of wood, under paragraph 208.

The protest was submitted on the record without any testimony which would contradict the collect's report. The importers claim that the articles should be free of duty on the ground that the merchandise contained in them pays a specific rate of duty and, furthermore, that the coverings in question are the usual and necessary coverings of goods paying specific duties. Section 19 of the Customs Administrative Act of 1890 provides, among other things, as follows:

If there be used for covering or holding imported merchandise, whether dutiable or free, any unusual article or form designed for use otherwise than in the bona fide transportation of such merchandise to the United States, additional duty shall be levied and collected upon such material or article at the rate to which the same would be subjected if separately imported.

In reporting the Customs Administrative Bill to the House of Representatives, the Ways and Means Committee used the following language relative to this provision:

It omits the penalty of 100 per cent in certain cases prescribed by Section 7 of the Act of 1883; in lieu thereof it subjects unusual coverings containing free goods or goods subject to a specific duty to the duty only to which such coverings would be liable if separately imported.

It is manifest that the mere fact that the contents of these coverings are subject to a specific duty will be no reason to exempt them from the provision above quoted from Section 19 of the Act of June 10, 1890. The case of United States v. Park, decided by the Circuit Court for the Southern District of New York (142 Fed. Rep 202; T. D. 26973), affirming Park's case, decided by the Board in G. A. 6111 (T. D. 26608), merely holds that no cumulative duties can be assessed upon unusual coverings of this character.

We find that the articles in question are unusual coverings and are assessable with duty as such, as decided by the Collector, whose decision is affirmed, the protest being overruled.

Bottle Charges.

Hayes v. United States. United States Circuit Court of Appeals, First Circuit. December 20, 1906. No. 665 (suit 1827).

1. *Bottles Containing Olive Oil—Dutiable Charges.*

In construing paragraphs 40 and 99, Tariff Act of 1897, respectively, providing for "olive oil * * * in bottles" and for "glass bottles * * * filled," Held that the corks, capsules, labels, envelopes, packing cases, and all other dutiable items are incident to the oil rather than to the bottles, and that their cost should not be included in the dutiable value of the latter, either entirely or by apportionment according to the value of the bottles and their contents.

2. *Filled Bottles—Coverings—Dutiable Charges.*

The imposition of an ad valorem duty on "filled bottles," by paragraph 99, Tariff Act of 1897, does not require that such bottles should be subjected to Section 19, Customs Administrative Act of 1890, prescribing that the dutiable value of imported merchandise shall include the cost of the coverings and of other expenses incident to preparing it for exportation.

3. *Coverings—Specific Duty Contents—Bottles.*

Ordinary containers, coverings and packing charges of goods subject to a specific duty are not dutiable unless, as with regard to bottles, it is otherwise expressly provided by act of Congress.

4. *Construction—Doubtful Statutes.*

The rule that doubts as to the construction of tariff acts should be solved in favor of the importer may be so applied with regard to different conditions that in each instance the result shall be favorable to the importer, notwithstanding that similar provisions may thus be given different meanings.

(To be continued)

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50-52 Clay Street

New York Agent, C. Jouard

JULIUS PAUL SMITH, Grower, [illegible]

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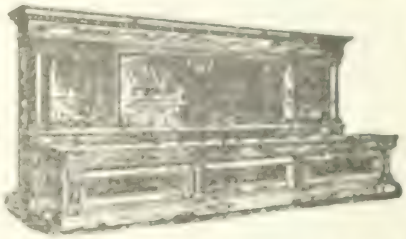

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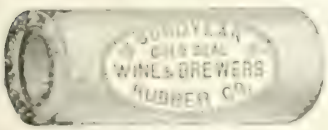

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Regarding the Federal Pure Food Law.

CHICAGO, January 18, 1907.

[illegible] of the various associations under the auspices of the National Retail Liquor [illegible] following information regarding the Federal Pure Food Law to take effect January 1st last.

As originally introduced, the bill made the retailer of wines and liquors equally liable for the sale of adulterated goods with the wholesaler and manufacturer and subject to the same penalties.

Seeing the injustice of this, the Congressional Committee of the National Liquor League went before the Committee having charge of the bill and explained fully that it was impossible for a retailer to know the ingredients used by the wholesaler or manufacturer, and as a result of this interview the Committee inserted the following section, relieving the retailer of any responsibility:

Section 9 of the Federal Pure Food Law provides as follows:

"That no dealer shall be prosecuted under the provisions of this act when he can establish a guaranty signed by the wholesaler, jobber, manufacturer or other party, residing in the United States, from whom he purchases such articles, to the effect that the same is not adulterated or misbranded within the meaning of this act, designating it. Said guaranty to afford protection shall contain the name and address of the party or parties making the sale of such articles to such dealer, and in such case said party or parties shall be amenable to the prosecutions, fines and other penalties which would attach in due course to the dealer under the provisions of this act."

You will note from this that in order to protect yourselves you should insist upon your wholesaler giving you a certificate for all goods purchased by you. A rumor is current that you must label your bar decanters and every bottle, the contents of which is sold at retail. This is not necessary; a State law might make such a requirement, but the National Government neither has nor assumes such jurisdiction. The law assumes no jurisdiction over either the manufacturer or sale of adulterated and misbranded articles which are disposed of in a State where they are made. Nor does it prohibit the sale of any class of goods on hand in any given State on January 1, 1907. It simply prohibits the introduction into that State after that date of any new adulterated or misbranded goods or the sale of such goods thus introduced.

Therefore, all the retailer needs to look out for, under the law, is to see that all goods he buys after January 1, 1907, which are manufactured in another State, shall bear the guaranty. And as manufacturers and jobbers, generally, understand the necessity for making such guaranty on all goods offered for interstate commerce, hereafter, it is not likely that the retailers will find the Pure Food Law anything but the admirable protection of their interests and those of their customers which it is intended to be.

It is needless to say that the law assumes no control over bonded whisky, whether in barrels or bottles. Existing Internal Revenue Laws and that regarding bottling in bond continue to regulate the transfer and sale of this product.

Respectfully yours,

HUGH DOLAN, President.

ROBERT J. HALLE, Secretary.

The Pacific Mail steamer Aztec carried 1300 barrels of wine to New York on the 7th inst.

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Peach, Pear	Pear	Cocoa	Lemon	Cassis
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Issued Monthly

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The PACIFIC WINE AND SPIRIT REVIEW is the only journal of its class West of Chicago. It circulates among the Wholesale and Retail Wine, Spirit and Beer Dealers of the Pacific Coast, the Wine Makers and Brandy Distillers of California, the Wine and Brandy Buyers and the Importers, Distillers and Rectifiers of the United States.

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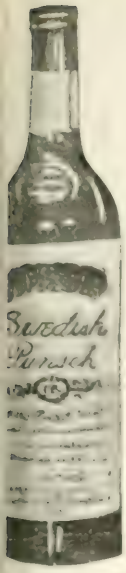

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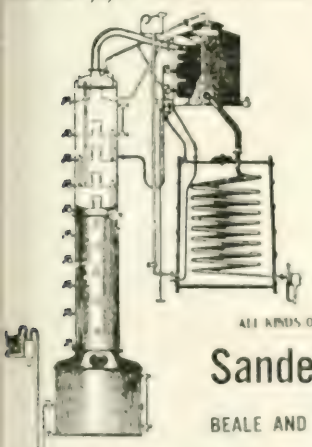

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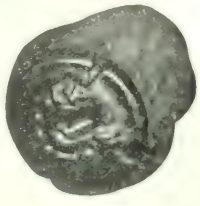

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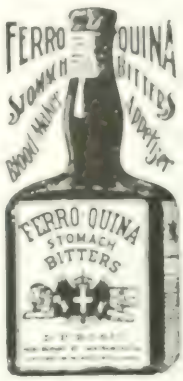

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Owners and Controllers of 3000 Acres of Choicest Vineyards Located at Wineville; Riverside Co., Cal.

Wineries and Distilleries

LOS ANGELES AND WINEVILLE, CAL.

Offices and Cellars

LOS ANGELES;	NEW YORK;	CHICAGO;	BOSTON;
903-931 Macy Street.	14 and 16 Vesey Street.	198-200 E. Kinzie Street.	134 State Street.

—MARKET— CONDITIONS

DRY WINES:—The market is in a normal state, considering the season, and notwithstanding the present conditions as to rail exports, a good showing is being made. It is too early to speculate upon the future crop, as we have yet to run the gamut of [illegible] and frost between now and the middle of May, and after that sunburn and destructive north winds. However, there is a saying among grape-growers, that "A wet winter presages a full grape crop." So far the reports from the vineyards are very favorable, and the rainfall, which has more or less damaged grain and fruit, has apparently been beneficial to the growth of the vines. Therefore, at the present writing, the outlook for the vintage is promising.

Exports by sea were of fair volume, the total being [illegible] cases and 624,730 gallons, valued at $2[illegible],049. Imports by sea were 52[illegible] cases, 85 barrels and 31 casks.

Receipts by rail in bond were 2500 cases, 27 barrels, [illegible] casks, 11 hogsheads, 1 butt, 54 octaves, [illegible] half cask, 15 quarter casks, 20 sixths and 10 eighths.

SWEETS:—There is no special feature in the market, conditions remaining unchanged. The demand is all that could be expected, under the circumstances, and with the strict enforcement of the National and State Pure Food Laws, the call for these goods will materially increase.

The production in the Fourth District in the month of January totalled only 35,918.95 gallons, all of which was [illegible].

Production in the First District totalled 56,697.39 gallons.

BRANDY:—A very healthy condition characterizes the market. The demand is active. The 1906 goods are the oldest available, and the call for these stocks is so marked as to indicate that they are being absorbed for ageing purposes. Production in the Fourth District during January was [illegible] gallons. There were 12,612 gallons tax paid, and in this district there remained in bond on January 31, 1907, [illegible] gallons. Exports by sea were nominal, aggregating 25 cases 1,661 gallons, valued at $2,463. Imports by sea totalled 535 cases, 2 barrels and 5 octaves. By rail in bond, 815 cases, 15 barrels, 14 casks, 1 octave and 1 quarter.

Produced and bonded in the First District, 180,10[illegible] gallons.

Remaining in bond in the State January 31, 1907, [illegible] tax gallons.

WHISKY:—Like all other lines of trade, the whisky men have suffered from the remarkably adverse weather conditions. By reason of the continuous deluge of rain, it has been difficult even to deliver goods within the city, while rail shipments have been almost entirely discontinued temporarily, by the refusal of the railroad companies to accept goods for shipment to almost every important interior point. It must be remembered, in this connection, that the present floods have been equalled only by the historical ones of 1862. However, the facilities for rehabilitating the shipping facilities are far greater than in those pioneer days, and within a short time the movement of merchandise by rail will have resumed normal conditions.

Exports by sea were not bad, all things considered. They aggregated 2047 cases and [illegible] gallons of the value of $[illegible]. Imports by sea were 1511 cases, [illegible] barrels, [illegible] casks and 25 octaves.

Imports by rail in bond were [illegible] cases.

Miscellaneous exports were [illegible] cases, [illegible] barrels, [illegible] gallons, value $1[illegible].

IMPORTATIONS:—The importers are enjoying a good business, notwithstanding the many handicaps [illegible] 15 cases; vermouth, 3000 cases; [illegible] pagne, 107 cases; [illegible].

Imports by rail in bond were also heavy, the figures being as follows: Wine, 2700 cases, [illegible] barrels, [illegible] casks, 11 hogsheads, 1 butt, [illegible] octaves, 1 half cask, [illegible] quarter casks, 20 sixths [illegible] and 10 eighths [illegible].

BEER:—The local trade is suffering from the adverse weather conditions, but the export trade holds up in very good form. The [illegible] were [illegible] packages bottled and [illegible] packages bulk, valued at $19,595.

New York Wine Market.

A BETTER [illegible] condition appears to be improving in the California wine market. [illegible] months has in many cases hampered delivery.

[illegible]

We hear that a campaign is about to be inaugurated [illegible] California wines in glass, the wines to be bottled in California [illegible]

Los Angeles Department

LOS ANGELES, March [illegible]—Southern California wine makers [illegible] the strength of the new Pure Food law. Almost all of their product comes from the competition of the [illegible] and the latter always [illegible] the fortified wines. The explanation of the [illegible] is just as well known, for the wine makers realize that if the law years ago had [illegible] on all bottles of port, sherry and other products of the vineyards, this State would [illegible] Angeles pays for other kinds of southern California wines, peculiar to this section, [illegible] purchasers getting their money's worth. They have their [illegible] time. The result will [illegible] after a while, the true merits of California wines which are sold under their own [illegible] labels.

A visitor from the East tells the correspondent of the REVIEW that local influences are doing much toward discrediting California wines. He has found by investigation that Los Angeles cafes are serving, at 75 cents a bottle, wines that they buy for less than 75 cents a gallon. The visitor who has heard of the fame of California wines naturally expects to find its local product at reasonable prices. If ever the high prices do not deter him from ordering a bottle he, if he is a wine-drinker, detects a quality inferior to what he could expect from the [illegible]. The restaurant man who exacts 50 cents for a pint of claret for which he pays 50 cents a gallon is doing as much injury to the industry as is another who dispenses creditable vintages under a foreign label.

The Italian Vineyard Company is not meeting the new rates announced by the California Wine Association. Secondo Guasti says his company prefers to "make a quality test and get better prices for better goods." And yet it is known that these prices are hindering extensive sales. Wine makers who, like Mr. Guasti's company, can afford to hold their wines, will profit in the long run.

Because the Board of Trustees of Ocean Park refused to grant him a saloon license for the Cabrillo Ship Hotel at Venice, the proprietor, Abbot Kinney, closed down all the amusement features of that wonderful place. The Trustees, it is claimed, did not give the Kinney company a square deal and, so long as the deadlock lasts, the place, which is part of Ocean Park, will have little attraction for visitors. Without the Venice show features, Ocean Park would be a very dull place.

The Pioneer Saloon, at Spring and Market streets, has spread out by doubling its floor space. The Pioneer has been many years at that location.

Opposition to extension of the "liquor zone" was sufficient to prevent the issuance of a restaurant liquor license to the new amusement enterprise known as Palm Garden, at Main and Eighteenth streets. The inconsistency, and may be the reason of this, may be found in the fact that there are two saloons within a block of the Palm Garden.

In an attempt to prevent the revocation of the license of George M. Rhodes, proprietor of a wholesale liquor house at 2002 San Pedro street, on the demand of the Church Federation, on the ground that he had not received the consent of two-thirds of the property frontage, a new point of law was raised. Mr. Rhodes' attorney claimed that Judge Bordwell's decision knocking out the liquor permit granted to Ascot was aimed at the emergency clause, and that, therefore, his decision has the effect of invalidating the present two-thirds ordinance, which also was passed under the emergency provision. He insists that he is anxious to have the courts rule on whether the present frontage ordinance is good, and he asked the commission to take no action, thereby forcing the Church Federation into the courts to test the ordinance.

Ed Hallahan, who recently sold his saloon in West Fifth street, is now paying his attention to the real estate business.

C. E. V. Last, who made a trip into Arizona during the early part of the month, says he found business booming in the Territory.

Next month Pomona once more will vote on the saloon question. Many merchants of that prohibition town are hoping the election will go "wet."

Tony Salve received a great idea of his importance the other day when his application for a wholesale liquor license at 302 High street was opposed by a protest thirty two feet long.

Adolphus Busch, with his wife and daughter, has arrived at Pasadena to pass a season at the Busch home, "Ivy Wall." The return of Mr. Busch gives rise to the rumor that he is interested in a great merger of Los Angeles breweries. L. M.

Theodore Gier & Co. Expand

OAKLAND is growing rapidly from a quiet country town which used to be known as "the bedroom of San Francisco," into a live business community, and the leading business men are embracing the opportunity offered with both hands. One of the best known firms in that prosperous city, Theodore Gier & Co., has removed its headquarters from the old stand on Fourteenth street to 1225 and 1227 Broadway. As a representative of the firm epigrammatically put it, "A live firm must do business on a live street," and this fact, together with the urgent demand for enlarged accommodations, caused the removal.

The new headquarters on Broadway—the firm has three establishments altogether—occupies the main floor and basement, each covering about 50x140 feet of space, every inch of which is being utilized to the best advantage. Barrels and bottles containing the best brands of wines and liquors leave but a narrow passage leading to the cozy sample room in the rear. This is well patronized, as the new location, in the close vicinity of the postoffice, insures a good amount of transient custom.

The output of three vineyards is required to supply the large and steadily increasing wine business done by Gier & Co., and the firm prides itself particularly upon the California wines produced upon its own properties, and has had the good sense to give them distinct titles. Gier & Co. also hold the agencies for Metropole Bourbon and Puck Rye Whiskies.

The vineyards consist of 500 acres at Livermore, producing sauternes, burgundies and rieslings; 400 acres at Napa, together with the main wine cellar capable of containing 3,000,000 gallons. From this vineyard and 160 acres of grapes at St. Helena the firm gets its clarets, and is also producing some Johannisberger of which it is very proud. The titles of "Giersburg" and "Sequoia" are used to distinguish the output of the last-mentioned vineyards, while "Pride of Livermore" is added to all wines coming from that valley. "Sequoia Brandy" is also a feature of this firm's fine catalogue. Altogether, taking into consideration the combination of stores and vineyards and the quality of goods placed on the market, Theodore Gier & Co. hold a high and distinctive position in the wine trade.

Vermouth Not a Wine, Circuit Court Decides

A DECISION involving the question whether Italian vermouth is to be considered as a "sparkling or other wine" within the meaning of the War Revenue Act of 1898, has been handed down by Judge Hough, in the United States Circuit Court, in a suit brought by W. A. Taylor & Co. against Charles H. Treat, as Collector of Internal Revenue in New York City. Mr. Treat is now United States Treasurer.

The plaintiffs alleged that while the act was in force the Collector compelled them to pay for and affix to bottles of vermouth imported by them stamps to the value of [illegible], for which amount they brought suit, declaring that vermouth is not a "sparkling or other wine" within the meaning of the statute. Judge Hough allows the complaint and directs judgment for that amount, with interest from the date of the demand, June 27, 1902.

The case was tried before the Court without a jury, the Government being represented by Assistant United States District Attorney [illegible] and [illegible], and the importers by Comstock & Washburn. In its opinion the Court holds:

"As to the composition and principal ingredients of vermouth there can be no doubt, whether the French or Italian [illegible] be considered. The basis of manufacture is a white wine, frequently a blend or mixture of several wines of varying cost, to which is added sufficient alcohol to raise the spirituous proportion to about 15 per cent, and the mixture is completed by the addition of herbs, spices and sugar in quantities and proportions depending on the manufacturer's taste and tradition; but always including some wormwood, from the German name for which plant the finished product takes its title; both name and thing have been known in the countries of origin for more than 100 years.

"It is, I think, proven that [illegible] vermouth is commonly referred to [illegible]. The complete title of the product is in Italy 'vino vermouth' and in France 'vin de vermouth' [illegible]. In consumption it appears to be used in Latin countries as a beverage in like manner as wines of similar strength, but in the United States it has not received wide recognition except as a component of the native 'mixed drink.'

"In American commercial usage, as evidenced by trade circulars and advertisements, it is never classed with wines, and if with any other drinkables with cordials and liqueurs, but usually it figures alone, as though suis generis.

"I therefore find that [illegible] except as vermouth [illegible], an article of its own class, having no more mental relation to wine than chartreuse has to brandy. In my opinion the defendants are overwhelmingly entitled to judgment [illegible] on this subject." —[illegible]

After Alcohol in Patent Medicines

A special dispatch from Washington, D. C., [illegible] says:

"[illegible] added to the force by the chemical bureau of the Department of Agriculture, and [illegible]."

Anhydrous Sugars Not Needed for California Wines

THE [illegible] wines in sweetening wines.

[illegible] is no occasion for using anhydrous sugar. [illegible] its being included in the bill, [illegible] acted into law and because [illegible] in the Senate [illegible] made. Chief [illegible] ment. He does not feel [illegible] nians, they say, because [illegible] passed. Mr. Yerkes [illegible]

You Can Class a Man by the Clothes He Wears

BE IN THE A 1 CLASS

[illegible] simplest to the [illegible]

P. F. Pinnella

Men's Tailor

17 Montgomery Ave.

[illegible]

California's Pure Food Law.

THE uniform [illegible] throughout the state [illegible] Pure Food Law, as shown by [illegible] the Secretary of the State Board of Health shall appoint a director for such laboratories [illegible] which shall be [illegible] and [illegible] respectively [illegible] to enter [illegible] at reasonable hours and to take samples of goods supposed to be contraband. The penalty for the violation of the law is fine or imprisonment.

The propositions of the measure for safeguarding the public are all right in so far as they go, but we do not see that it is obligatory upon any official to make it his business to see that the law is enforced. If it is found that the law is carefully enough drawn to insure its enforcement, it will do much for the good of the California [illegible] and [illegible] liquor trade. The following is the full text of the act:

An act for preventing the manufacture, sale or tranportation of adulterated, mislabeled or misbranded foods and liquors and regulating the traffic therein, providing penalties, establishing a State laboratory for foods, liquors and drugs and making an appropriation therefor.

The people of the State of California, represented in Senate and Assembly, do enact as follows:

Section 1. The manufacture, production, preparation, compounding, packing, selling, offering for sale or keeping for sale within the State of California, or the introduction into this State from any other State, Territory, or the District of Columbia, or from any foreign country, or any article of food or liquor which is adulterated, mislabeled or misbranded within the meaning of this act is hereby prohibited. Any person, firm, company, or corporation who shall import or receive from any other State or Territory or the District of Columbia or from any foreign country, or who having so received shall deliver for pay or otherwise, or offer to deliver to any other person, any article of food or liquor adulterated, mislabeled or misbranded within the meaning of this act, or any person who shall manufacture or produce, prepare or compound, or pack or sell, or offer for sale, or keep for sale, in the State of California any such adulterated, mislabeled or misbranded food, or liquor shall be guilty of a misdemeanor; provided that no article of food shall be deemed adulterated, mislabeled or misbranded within the provisions of this act, when prepared for export beyond the jurisdiction of the United States and prepared or packed according to specifications or directions of the foreign purchaser, when no substance is used in the preparation or packing thereof in conflict with the laws of the foreign country to which said article is intended to be shipped; but if such foods shall be in fact sold, or kept or offered for sale for domestic uses and consumption, then this proviso shall not exempt said article from the operation of any provisions of this act.

Sec. 2. The term "food" as used in this act shall include all articles used for food, drink, liquor, confectionery or condiment by man or other animals, whether simple, mixed, or compound.

Sec. 3. The standard of purity of food and liquor shall be that proclaimed by the Secretary of the United States Department of Agriculture.

Sec. 4. Food shall be deemed adulterated within the meaning of this act in any of the following cases:

First. If any substance has been mixed or packed or mixed and packed with the food so as to reduce or lower or injuriously affect its quality, purity, strength, or food value.

Second. If any substance has been substituted wholly or in part for the article of food.

Third. If any essential or any valuable constituent or ingredient of the article of food has been wholly or in part abstracted.

Fourth. If it be mixed, colored, powdered, coated or stained in any manner whereby damage or inferiority is concealed.

Fifth. If it contain any added poisonous or other added deleterious ingredient.

Sixth. If it consists in whole or in part of a filthy, decomposed or putrid animal or vegetable substance, or any portion of an animal or vegetable unfit for food, whether manufactured or not, or if it is the product of a diseased animal, or one that has died otherwise than by slaughter; provided that an article of liquor shall not be deemed adulterated, mislabeled or misbranded if it be blended or mixed with like substances so as not to injuriously reduce or injuriously lower or injuriously affect its quality, purity or strength.

Seventh. In the case of confectionery: If it contain terra alba, barytes, tale, chrome yellow, or other mineral substance or poisonous color or flavor, or other ingredient deleterious or detrimental to health, or any vinous, malt, or spirituous liquor or compound or narcotic drug.

Sec. 5. That the term "misbranded" as used herein shall apply to all articles of food, or articles which enter into the composition of food, the package or label of which shall bear any statement, design or device regarding such article, or the ingredients or substances contained therein which shall be false or misleading in any particular, and to any food product which is falsely branded as to the county, city and county, city, town, state, territory, District of Columbia or foreign country in which it is manufactured, or produced.

Sec. 6. Food and liquor shall be deemed mislabeled or misbranded within the meaning of this act in any of the following cases:

First. If it be an imitation of or offered for sale, under the distinctive name of another article of food.

Second. If it be labeled or branded or colored so as to deceive or mislead, or tend to deceive or mislead the purchaser, or if it be falsely labeled in any respect, or if it purport to be a foreign product tend to mislead the purchaser, or purport to be a foreign product when not so, or if the contents of the package as originally put up shall have been removed in whole or in part and other contents shall have been placed in such package.

Third. If in package form, and the contents are stated in terms of weight or measure, they are not plainly and correctly stated on the outside of the package.

Fourth. If the package containing it or its label shall bear any statement, design or device regarding the ingredients or the substance contained therein, which statement, design, or device shall be false or misleading in any particular.

Fifth. When any package bears the name of the manufacturers, jobbers or sellers, or the grade or class of the product, it must bear the name of the real manufacturers, jobbers or sellers and the true grade or class of the product, the same to be expressed in clear and distinct English words in legible type, provided, that an article of food shall not be deemed misbranded, if it be a well known food product of a nature, quality and appearance, and so exposed to public inspection as not to deceive or mislead nor tend to deceive or mislead a purchaser and not misbranded and not of the character included within the definitions 1 to 4 of this section.

Sec. 7. The term "package" as used in this act shall be construed to include any shell, bottle, jar, demijohn, pitcher, flagon, case, can, box or barrel or any receptacle, vessel or container of whatsoever material or nature which may be used by a manufacturer, producer, jobber, packer or dealer for containing any article of food.

Sec. 8. The possession of any adulterated, misbranded or misbranded articles of food or liquor by any manufacturer, producer, jobber, packer, or dealer in food, or bottler, wholesale merchant, agent, employe or servant of any such manufacturer, producer, jobber, packer, or dealer, shall be prima facie evidence of the violation of this act.

Sec. 9. For the purposes of this act there is hereby established a state laboratory for the analysis and examination of food and drugs, which shall be under the supervision of the state board of health, which laboratory shall be located at such place as the State Board of Health may select.

The State Board of Health shall appoint a director of said laboratory, and an assistant to such director, both of whom shall be skilled pharmaceutical chemists and analysts of foods and drugs. Said director shall perform all duties required by this act which shall be required by the State Board of Health. The assistant shall be under the supervision of the director, and shall perform all duties required of him by the director and by the State Board of Health.

The director shall receive an annual salary of $3,000, and the assistant shall receive an annual salary of $1,800. All such salaries shall be paid in the same manner and at the same time as the salaries of State officers.

The State Board of Health, out of the appropriation hereinafter provided, and out of the funds derived from the operation of this act, may employ and fix the compensation of other and additional clerical and professional assistants.

Sec. 10. The State Board of Health or its secretary, shall cause to be made by the said director of the State laboratory, examinations and analysis of food and liquors on sale in California, suspected of being adulterated, mislabeled or misbranded at such times and places and to such extent as said Board or its secretary may determine, and may appoint such agent or agents, as it may deem necessary, and the sheriffs of the respective counties of the State are hereby appointed and constituted agents for the enforcement of this act and any agent or sheriff shall have free access at all reasonable hours for the purpose of examining any place where it is suspected that any article of adulterated, mislabeled or misbranded foods exist, and such agent or sheriff upon tendering the market price of said articles, if a sale be refused, may take, from any person, firm or corporation samples of any articles suspected of being adulterated, mislabeled or misbranded, and shall deliver or forward such samples to the said director of the State laboratory for examination and analysis.

Sec. 11. It shall be the duty of the State Board of Health whenever it has satisfactory evidence of the violation of any of the provisions of this act respecting the adulteration or misbranding of foods to report such facts to the District Attorney of the county where the person violating the same provided in section 16 of this act.

Sec. 12. It shall be a misdemeanor for any person to refuse to sell to any sheriff or other agent of the State Board of Health, any sample of food or liquor upon tender of the market price therefor, or to conceal any such food from said officer or to withhold from said officer information as to where such food is kept or stored. Any such person so refusing to sell, or concealing such food, or withholding such information from said officer shall, upon conviction, be punished as provided for the punishment of the Penal Code of the State of California.

Sec. 13. Whenever said director shall find from the examination and analysis that adulterated, mislabeled or misbranded food has been sold in this State by any manufacturer, producer, jobber, packer or dealer, he shall certify the facts to the State Board of Health, and the Board shall cause notice to be given to the manufacturer, producer, jobber, packer or dealer who sold the same, that a hearing will be had upon the matter before the Board at a time and place to be fixed by the Board, which shall be not less than ten days after the notice is given. At the hearing the manufacturer, producer, jobber, packer or dealer may appear in person or by attorney and may present testimony and submit oral or written evidence to show any fault or error in the findings made by the director of the State laboratory. If the examination or analysis is confirmed by the Board, the party or parties who have been duly served as provided herein, the president of the State Board of Health shall forthwith furnish a certificate of the facts found to the district attorney of the county in which such adulterated, mislabeled or misbranded food was found. No prosecution as in this act provided shall be made until after said hearing is concluded.

Sec. 14. It shall be the duty of the sheriff of each county of this State, on application of any person who shall complain of the violation of any provision of this act, to obtain by purchase a sample of the adulterated, mislabeled or misbranded food complained of, and divide the same into three parts, and each part shall be sealed in the manner provided for that purpose. If the package be less than four pounds or in volume less than one quart, there shall be sufficient of the same to make three parts. The sheriff shall put marks and tags upon each package so that the same may be identified. One sample shall be delivered to the party from whom purchased, one to the party guaranteeing said food, and one sample shall be sent to the director of the State laboratory, and by him retained, or sent to said Board, or by the State Board of Health.

Sec. 15. [illegible] on service of criminal process, and for such compensation as may be fixed by the Board of Supervisors of the county, not exceeding [illegible] per day, and actual expenses incurred in the performance of their duties, to be paid out of the general fund of the county. [illegible] and the sheriffs are allowed to [illegible] and shall be [illegible]

Sec. 16. [illegible]

Sec. 20. Any person, firm, company or corporation [illegible] any of the provisions of this act shall be guilty of a misdemeanor and upon conviction shall be punished by a fine of not less than five dollars nor more than five hundred dollars or shall be imprisoned in the county jail for a term not exceeding six months or by both such fine and imprisonment. Every [illegible] violation of [illegible] this act [illegible] shall constitute a separate offense. [illegible] prosecution of any such [illegible] judge for the violations of the provisions of this act shall be paid to the State Treasurer, but the State Treasurer shall deposit such money to the credit of the fund for the maintenance of the State laboratory [illegible] expenses of the State [illegible] shall be approved by the State Board of Health and by the State Board of Examiners.

Sec. 21. No dealer shall be prosecuted under the provisions of this act, when he can establish a guaranty signed by the [illegible] jobber, manufacturer or other party residing in the United States from whom he purchased such article to the effect that the same is not adulterated, misbranded or misbranded within the meaning of this act, designating it. Said guaranty to afford protection, must contain the name and address of the party or parties making the sales of such article to said dealer, and an itemized statement showing the articles purchased; or a general guaranty may be filed with the Secretary of the United States Department of Agriculture by the manufacturer, wholesaler, jobber or other party in the United States, and be given a serial number, which number shall appear on each and every package of goods sold under such guaranty with the words "guaranteed under the food and drugs act June 30, 1906." In case the wholesaler, jobber, manufacturer or other party making such guaranty to said dealer resides without this State, and it appears from the certificate of the director of the State laboratory that such article or articles were adulterated, mislabeled or misbranded, within the meaning of this act, or the National Pure Food Act, approved June 30th, 1906, the district attorney must forthwith notify the attorney general of the United States of such violation.

Sec. 23. The sum of twenty thousand dollars ($20,000) is hereby appropriated out of any money in the State treasury not otherwise appropriated for the purchase of equipment, apparatus, chemicals and supplies of said laboratory and of the office expenses, in connection with the same and for the compensation of additional assistants and other necessary help.

The State controller is hereby authorized to draw his warrants for the sums herein appropriated in favor of the secretary of the State Board of Health and the State treasurer is hereby directed to pay the same.

Sec. 24. No article of food as herein defined shall be manufactured or produced in violation of this act from and after the first day of July, 1907.

Sec. 25. All acts and parts of acts in conflict or inconsistent with this act are hereby repealed.

Sec. 26. This act shall be in force and affect from and after the first day of January, 1908.

Approved March 11th, A. D., 1907.

German Sparkling Wine.

SPARKLING wine originated in the champagne district in France. It was invented by a French monk, Dom Perignon, at the end of the seventeenth century. At first the quantity bottled was very limited and increased very slowly. A great impetus was given to it during the years of 1812-1815 when the invading armies carried the fame of the champagne wines all over Europe.

Clarke Bros. & Co. Back in Frisco.

CLARKE BROS. & CO., independent distillers and blenders, have recently made the announcement that their Pacific Coast branch has moved into its permanent new quarters at Nos. 41 to 47 Beale street, in this city. This handsome and substantial building has been especially erected to accommodate this well-known firm's large and increasing business upon the Pacific Coast. It consists of two stories and basement and has altogether 16,000 square feet of floor space, and the arrangements for light, ventilation and general convenience, would be hard to surpass. It is at the same time a credit to the enterprise of the firm which erected it, and to the wholesale section of the city where it is located.

After the disastrous conflagration of last April, Clarke Bros. & Co. were hard put to it to supply jobbers and the trade generality. The scarcity of materials and the heavy cost of insurance at that time in this city drove the firm across the bay, but it remained there only long enough to complete the commodious and suitable building above described, and in which they are now carrying on business.

The firm extends to its customers and the trade in general a cordial invitation to call and inspect its new home and its very modern blending and rectifying plant therein established. It claims that the great storage capacity now at its command, together with this up-to-date equipment, will enable it in the future to meet all the demands made upon it and to guarantee its customers uniformity in the justly celebrated brands of blended whiskies, with which it supplies the market and by which it has made the enviable reputation which it enjoys.

The new Pure Food Law has no terrors for Clarke Bros. & Co., as their new blends conform to it in every way, consisting only of pure bonded whiskies. In fact, the law in question is of great assistance to such firms, as it emphasizes the value of their output and at the same time stops unfair competition by preventing impure and deleterious compounds being unloaded on the market under the name of "blended whiskies." It may therefore be said that Peoria's famous whiskies have found a fit and convenient home, that the fast increasing demand for them will be met, and further, that the fine equipment of the plant ensures that uniformity in quality, flavor and bouquet, which is the acme of perfection and the great desideratum of the trade. Under these circumstances, everybody interested should certainly accept the invitation tendered, if only to have the opportunity of complimenting the courteous manager, Mr. A. L. Dowler, upon the success which has crowned his efforts to build and equip an establishment worthy of the goods handled, and wish him an increased trade equal to the accommodations now at his command. So call and see him, and do not forget the address, Beale street, between Market and Mission streets, San Francisco.

Portuguese Wine Shipments.

STATISTICS of a London concern show that Brazil is Portugal's best customer as regards port wine. It is stated that the Portuguese port wine vintage of 1906 produced wines of a good average quality, but the export was one-third less than in in 1905. Exports of wine from Oporto and the harbor of Leixoes were, in 1906, in pipes of 115 gallons: Brazil, 65,976; England, 34,356; Belgium and Holland, 2,365; Russia and Germany, 2,759; and Norway and Sweden, 1,897.

LASH'S BITTERS
TONC LAXATIVE

COAST NEWS OF THE TRAFFIC

Vallejo Falls Down.

The expected has happened in Vallejo. The City Trustees have finally yielded to the demand of the Secretary of the Navy for a material reduction in the number of saloons. This demand was accompanied by threats to divert very important navy yard work from Vallejo to Puget Sound and elsewhere. As a result, thirty-five saloon men who were established in business, were refused a renewal of their licenses at the meeting of the Board on the 21st inst. This seems to be the rankest kind of injustice, because the Board sat as judge, jury and executioner and picked out fifty retailers who were to be left undisturbed and put the black mark opposite the name of the other thirty-five. The one good feature in the act of the Board was refusing licenses to corner grocery stores who were combined with saloons. The action of the Trustees will undoubtedly be carried into the courts for review.

San Jose is to the fore with a proposed increased liquor license. It is intended to boost the tax from $60 to $100 per quarter for retailers, and from $15 to $100 per quarter for wholesalers. The ordinance is to take effect July 1st, next.

Many retail dealers of Vallejo have recently been disciplined by Uncle Sam for not properly observing the internal revenue regulations. They paid for their carelessness by fees ranging from $25 to $75 each.

At the coming municipal election, the town of Woodland will vote upon the question of "saloons or no saloons." The contest will be a very lively one with the probabilities that the "drys" will be defeated.

The bill permitting the Superior Courts to review the revocation of liquor licenses without cause, was passed by the Assembly and Senate and went to the Governor.

The Ukiah Brewing Company has completed its plant and is running the full capacity of fifty barrels a day. The brand, known as "Mendocino Lager," will be on the market in May. The storage capacity is 1800 barrels.

East San Jose, which recently went "dry," is having a strenuous time of it in order to stay dry. The merchants of the place are prominent in the effort to either repeal the law or disincorporate the town. They truthfully say that the business has fallen off several hundred per cent since the "Drys" came into power. There is every indication that the taxpayers will find it to their interest to resume the saloons.

North Bend, Oregon, is to have a $40,000 beer bottling works and cold storage plant. It will be known as the Coos Bay Brewery Bottling Works.

As a result of the unduly [illegible] of some of the [illegible] of the cafes on the Oakland ferry [illegible] Company has issued orders that in the future [illegible] liquors will be served to women on the boats. This [illegible] not affect the ferry bars. What [illegible] next [illegible]

The town of Antioch [illegible] has raised the saloon license from $400 to $600 per year.

The wholesale and retail liquor business of Otto Mears, Gallup, N. M., has been bought by A. G. Wittauf, representative of the Lemps Brewing Company.

Some Old Pig Under the Gate.

[illegible] result of the arrest, conviction and fine of a representative of a Los Angeles liquor dealer for selling goods to [illegible] in the dry town of Long Beach, a suburb of Los Angeles, there is great perturbation among the long-faced [illegible] of that city. It is nominally a no-saloon community on the surface, but it seems that the merchants to [illegible] their [illegible] that [illegible] though there were no [illegible] Sunday [illegible]. The city authorities are in possession of the order book of the liquor company and the [illegible] leading residents of Long Beach are [illegible] that the information contained in this book may be made public. They should be [illegible]

After a prolonged fight over the proposition, the City Council of Santa Barbara has decided to limit the saloons in that city to twenty-five and raise the retail license from $300 to $600 per year. The ordinance goes into effect March 31st.

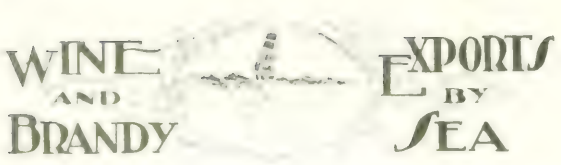
Several [illegible] ago [illegible] Gilroy, shipped three barrels of brandy to a [illegible] in the East. It appears that upon arrival here, the brandy was seized by the military authorities and turned over to the Red Cross. He not only lost the brandy, but was compelled to pay the Government $102 [illegible] on same. These facts were brought to the attention of the Red Cross people by Internal Revenue Collector Lynch, in this city, who evidently supposed, as a matter of justice, they would reimburse Mr. [illegible]. However, the relief association declined to take any further action and flatly refused to pay.

The City Council of Portland, Oregon, have increased the saloon license from $500 to $800 per year. The ordinance limits the number of licenses to be issued and provides that all [illegible] outstanding licenses on March 31st, [illegible] [illegible] but that no additional licenses will be issued until the population shall exceed 500 for every saloon. An effort was made to place a tax of $800 per year upon breweries, but the measure was withdrawn and an ordinance will be made to [illegible] the breweries in accordance with the business they do.

The Anti-Saloon League in Spokane Co., have begun a movement to force the Board of Supervisors to close the saloons on Sunday throughout the county outside of incorporated cities and towns.

The [illegible] Brewing Company of Sacramento has bought the bottling works of the [illegible] Bottling Works [illegible]. The most improved machinery will be installed and the works will be [illegible] in every [illegible]. The company will not sell [illegible] but at first will [illegible] [illegible] [illegible]

[illegible] a [illegible] [illegible]. The [illegible] will be [illegible] barrels per day.



EXPORTS OF WINE BY SEA.

WHISKY

BRANDY

BEER

EXPORTS MISCELLANEOUS WINES AND LIQUORS.

.....10 cases Bitters, 5 cs Ginger Ale, 10 cs Cocktails

Pure Food Decision—Form of Label

(F. I. D. 52.)

The following is an extract from a letter recently received:

"We do not understand the requirements of the regulations respecting the arrangement of labels; that is, the order in which the various features of the label should be arranged."

To meet the requests for the opinion of the Department regarding the proper arrangement of a label, the following order is suggested:

1. Name of substance or product.

2. In case of foods, words which indicate that the articles are compounds, mixtures, or blends, and the word "Imitation," "Compound," or "Blend," as the case may be.

3. Statements designating the quantity or proportion of the ingredients enumerated in the law, or derivatives and preparations of same, as mentioned under Regulation 28; also statements of other extraneous substances whose presence should be declared, such as harmless coloring matter, or any necessary statement regarding grade or quality.

(The statements specified in Paragraphs 1, 2 and 3, should appear together without any intervening descriptive or explanatory matter.)

4. Name the manufacturer (if given).

5. Place of manufacture (if given, or when required in case of food mixtures or compounds bearing a distinctive name).

It is stated in Regulation 17 that if the name of the manufacturer and place of manufacture be given they should appear upon the principal label. Although the law does not require that the name of the manufacturer be given, or the place of manufacture, except in case of food mixtures and compounds having a distinctive name, it is held that if they are given they must be true, and should be placed with the required information on the principal label. The arrangement of the label is the same for both food and drug products and an example of each is given.

(According to the U.S. that the declaration of alcohol and its de-

SIMON LÉVY & CO.

IMPORTERS AND WHOLESALE LIQUOR DEALERS

SPECIALTIES

P. Garnier, Enghien les Bains
Abricotine and other Cordials

Legler Pernod, Couvet & Pontarlier
Absinthe and Kirschwasser

Hills & Underwood, London
Old Tom Gin, Dry Gin, Sloe Gin and Orange Bitters

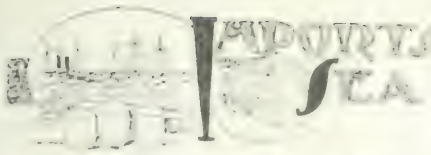
C. A. Lindgren & Co., Stockholm
Swedish Punch

A. J. Anderson & Sons, Goteberg, Sweden
Branvin and Aquavit

R. Slater & Co., Glasgow
Ben Cruachan Scotch Whiskey

Connor & Sons, Belfast, Bally Castle Irish Whiskey

PHONE MARKET 772 — 208 TWELFTH STREET, NEAR HOWARD — SAN FRANCISCO



IMPORTS BY RAIL IN BOND

Via New York—

From New York—

Via New Orleans—

Via Galveston—

Via Boston—

Via Philadelphia—

Via Detroit—

IMPORTS BY SEA

The receipts of wine from [illegible] during October, [illegible] were 1,110,000 gallons. The receipts of brandy [illegible] 15,000 gallons.

Wineries for Sale

BRANDY PRODUCED.

OFFICIAL REPORT

	Tax Gals.
	189,100.8
	31,406.7
	29,192.0
	21,976.9
	38,260.0
	955,684.2

	Tax Gals.
	7,775.1
	3,626.9
	2,356.9
	778.8
	None
	12,612.6
	100,632.9

SWEET WINE PRODUCED.

	Pkgs.	Tax Gals.
Brandy withdrawn from distillery for fortification	11	3,245.3
	60	4,203.1
	71	7,448.4

	Wine Gals.
Sherry produced	35,918.95
Angelica produced	
Muscat produced	
Tokay	
Total sweet wine produced	35,918.95

	Pkgs.	Tax Gals.
Brandy withdrawn from distillery for fortification	46	3,995.2
Brandy withdrawn from special bonded warehouse for fortification	23	2,108.8
Brandy actually used for fortification	140	13,753.2

	Wine Gals.
Port produced	15,615.00
	40,780.67
Muscat produced	301.72
	56,697.39

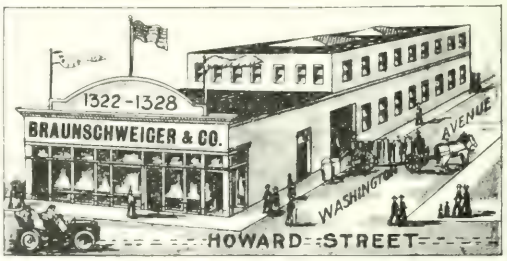
Braunschweiger & Co.

INCORPORATED

Importers and Liquor Merchants

1328 Howard Street

San Francisco



Sole Agents: JULIUS HALLER MINERAL WATER, HAMBURG, GERMANY.

This has the True Ring

WE present herewith an excellent view of the big establishment of the E. G. Lyons and Sons Company, at 442-448 Bryant street, this city, and which has been erected and put in full operation since the great disaster. In connection with their remarkable successful resumption of business so soon after the destruction of their former plant, the Star has the following manly comments to make:

The remarkable growth of our new city within the past eight months is the surest index as to the pushfulness, enterprise and sterling worth of our citizens. Is it not worthy of the admiration of the entire civilized world to behold an opportune stricken city rebuild itself from day to day with substantial and pretentious buildings.

The same holds good of our merchants. Whilst temporarily compelled to transact their business in frame shed buildings with

The Plant of the E. G. Lyons & Sons Co., 442-448 Bryant Street, from the south.

all the necessary floor space the transactions have grown larger and larger, business better than ever before, money plentiful and confidence in the future at its highest.

Hence, we are proud to be able to say that we are amongst the many through whose enterprise and energy San Francisco continues a live city in the eyes of the world. Lyon's Perfection California products, consisting of Pure Fruit Brandies, Pure Fruit Cordials, Pure Fruit Syrups, Lyons' Perfection Cherries in Maraschino, Lyons' Perfection Pineapple in Maraschino, Lyons' Selected Belvista Wines, are well known all over the Union. Our firm, established since 1852, has maintained and will continue to uphold their products, and, as years roll by, we propose to make "Lyons' Perfection," which is our trademark, the household word whereon purity and quality are the first requisites.

The Winedale Company.

THE Winedale Company is much harassed by want of room in its present temporary quarters on Tenth street, Oakland, and is anxiously looking forward to the time it will get into its new building at 373-375 Thirteenth street, between

WANTED—First-class liquor salesman for Los Angeles and vicinity. Only those having an established trade and good recommendations need apply. Address Ferdinand Westheimer & Sons, St. Joseph, Mo.

From Clarke Bros. & Co.

GENTLEMEN: We take pleasure in notifying our customers and the wholesale liquor dealers of the Pacific Coast that we have moved into our new building, Nos. 434-436-438 Bryant street. This building has been especially erected to accommodate our large and increasing business. Our storage capacity will enable us to carry a much larger stock and place us in a position to fill our orders more promptly than we have since the great disaster of a year ago.

We have installed one of the most complete and up-to-date rectifying plants on the Pacific Coast. This department will enable us to guarantee our customers satisfaction in blended whiskies, and we take pleasure in stating that our blends conform with the Pure Food Laws of the United States.

We extend to our customers and to the trade in general a cordial invitation to call and inspect our new quarters.

Thanking you kindly for past favors and trusting that you will favor us with your future business, we remain

Respectfully yours,

CLARKE BROS. & CO.

A. L. Bowie, Manager.

Lake county has a new home industry for the women and all incorporated towns. It asks for closing the saloons from midnight until 6 a. m., and requiring an election to decide whether the license is to be at $500 a quarter.

PERFECT VISION

Berteling OPTICAL CO.

1529 BUSH ST.

PACIFIC WINE & SPIRIT REVIEW
JOURNAL OF VINICULTURE

Should Test the National Pure Food Law.

THAT the National Pure Food Law will be tried out by interested parties before it is accepted as a constitutional measure goes without saying, but what branch of the business will take the matter into the courts has not been determined. It will probably be tested out, not only on what shall constitute a legal label, but on the main proposition as to its effect upon sophisticated beverages, and the sooner definite results are obtained the better.

These observations are due to the fact that we are reliably informed that the sophisticators, better known as the "home vineyard" people of certain sections of Ohio and Missouri, are paying no attention to the National Law, and continue to violate it by the shipment of their faked wines to New Orleans.

As the enforcement of the Pure Food measure is intrusted to the Department of Agriculture, we suggest that the Honorable Secretary make a test case of this brazen defiance of the Law. That these wines are contraband under the Pure Food Law is well known, and that they are being transported in violation of this act can be easily established. The Department will doubtless of necessity be called upon to try out this momentous measure and we think the wine industry of the country is of sufficient importance to supply the initial test case. The magnitude of the industry demands prompt action and we trust that the Secretary and Professor Wiley will lose no time in bringing these transgressors to the bar of justice. If the law is valid, these fakirs should be punished, and if it is not, the wine trade and the public should be informed at the earliest possible moment.

One More Exposition.

THE Governor has approved the bill appropriating $100,000 to pay the expense of maintaining an exhibit of the products of the State of California at the Alaska-Yukon-Pacific Exposition, to be held in cattle, Wash., in 1909; also to provide a commission to supervise the exhibit. The wine men should make some concerted effort to maintain a representative exhibit of the products of their industry, as this exposition will be the most attractive ever held in the country, of its class. The Northwest is getting the attention of the whole country, and it goes without saying that through the enterprise and ambitions of the State of Washington, the exposition will be unique as well as representative, and will attract a large attendance. Our wine men should see to it that California wines put on their best bibs and tuckers for the occasion.

OUR esteemed contemporary, the *New England Liquor Journal*, announces it will soon open offices in Chicago, "in response to the demand from that city for an up-to-date, well-conducted journal, devoted to the interests of the liquor trade there." The *Journal* is certainly all these things and has long given New England one of the best conducted liquor journals in the whole country. We wish our contemporary the fullest measure of success.

Why is This Thus?

FOR the California wine men there is food for thought in the statistics of importations of wine at the port of New York during the years 1904-5-6. It is generally supposed that nearly all foreign wines are in less demand in this country each year, but this is not a fact, particularly with reference to Italian wines, the importations of which since 1904 have doubled. In the latter year there were imported 454,400 gallons, in the next year 654,780 gallons and in 1906 931,300 gallons. Taking the California wines, the record of 1904 was 3,641,700 gallons; for 1905, 2,843,550 gallons; and 1906, 1,887,900 gallons. This was a falling off in 1905 of 800,000 gallons, and we have yet to hear a satisfactory explanation of this fact. The reduction of the exports by sea of 1,000,000 in 1906 is readily accounted for by the disaster of April last. Of course, following the fire, there were numerous shipments by rail, but not sufficient to make up for the discrepancy between 1906 and 1904.

These figures show plainly that the receipts of Italian wine in New York by sea in 1906 were a little less than a million gallons smaller than the receipts of the California wines by sea at the same port. It goes without saying that the California wines were the purest and best.

On the face of the figures, and considering the fact that the Italian wines are imported by houses that freely advertise them, the California wines have been left to advertise themselves and have largely gone into consumption under foreign labels.

Now that we have a National Pure Food Law and that the various States are promptly adopting laws in line with the National measure, it is high time the California wine men take advantage of the situation and devote a reasonable amount to the proper dissemination of information regarding the quality and prices of the California vinous products. If this were but half way properly done, there would be a far greater demand for California wines than could be supplied for years to come.

The California wine men are certainly hiding their light under a bushel measure.

The Law Will Name the Wine

GOVERNOR GILLETT has signed the bill which provides for uniform wine nomenclature, requiring all manufacturers of California wines to use the prefix "Cal" on their brand or labels, such as "Cal-claret" or "Cal-burgundy." A failure to comply with the law is punishable by fine of $100 to $1000. The full text of the bill was published in the last issue of the REVIEW. This measure will work in harmony with the State and National pure food law and if enforced may be of considerable advantage to the wine industry of this State. It will at least enable the buyer of our wines, within the State boundaries, to feel assured that what he is drinking is the true California product. Of course this law could not apply to goods bonded for consumption outside of the State.

Will Rule on Like Substances.

A DISPATCH from Washington in the early part of the month states that the Department of Agriculture will soon order a ruling notifying the trade as to how they must label whisky under the pure food law. No definite announcement has been made, but it is understood that the ruling will be very stringent and will require labels that will be anything but satisfactory to a large proportion of bottlers of whiskies, etc. It has been commonly believed that the label proposition would be left in abeyance for some time to come, but from this it appears that the law in this case is to be put in full force at once.

Harassing Native Wine Growers.

THE Supervisors of San Luis Obispo county recently adopted an ordinance which prohibits the growers of [illegible] from selling their products even in original packages within the county.

[illegible] in jail or burned at the stake.

[illegible] it will be found it is against the State law and against the constitution of the United States. The ridiculousness of the atti[illegible] that the State of California maintains a college of viticulture for the education of grape growers and for the free distribution of literature covering all lines of viticulture and wine making, and that professors from this college are sent throughout the viticultural districts of the State, periodically, to ad[illegible] structions as to methods, etc.

In the county in question, viticulture is making great headway and if not hampered by such idiotic restrictions as these [illegible] further remember that viticulture is regarded as California's greatest and most promising industry.

The grape growers and wine makers of the county of San Luis Obispo sent a petition to the Board of Supervisors outlining the situation and showing the injustice and impropriety of the ordinance and asked for its repeal or modification in order that their interests might not be ruined. The Board, spurred on by the fanatics, refused to alter the ordinance or repeal it. It is hoped that the men who made the protest will take the matter into the courts, as it is evident that the Supervisors, in passing such an ordinance, did not take good legal advice. We do not believe the law can be enforced.

Bonfort's Suffers by Fire.

WE ARE [illegible] of March 9, which says: "Owing to the almost total destruction [illegible] press, the March 10th issue of our paper will be somewhat delayed. We beg the indulgence of our readers in this matter."

We extend our sincerest sympathy to our esteemed contemporary. We know what such a catastrophe means, as we had a similar experience within a year. We have received a copy of the delayed paper and find it up to its usual standard of excellence.

Our Wines in England.

THERE [illegible] California wines into this country, and the only opinion [illegible]

Same Old Hypocrisy.

THE [illegible] breaker, a man could have nothing [illegible]

It is the same old story of the [illegible] out the wholesale and retail liquor [illegible] and drive them elsewhere to make a [illegible] time, wished to be able to import [illegible] "dry." In other words, [illegible] absolute prohibition and [illegible]

EXCELLENCE OF QUALITY
PURITY IN MANUFACTURE
EXQUISITE IN FLAVOR
ALL COMBINED IN
DAWSON'S
SCOTCH
CHAPMAN & WILBERFORCE

New York Correspondence

New York, February 28, 1907.

PACIFIC WINE AND SPIRIT REVIEW: The month just [illegible] in the general merchandising [illegible] prevailed since January 1st. The [illegible] have served to [illegible] complaint [illegible] certain quiet, not far [illegible] conditions.

[illegible] ing of confidence dominating the [illegible] allow the country quiet and uncertainty [illegible] Food regulations to make more than a passing impression. Even those persons who might be most seriously affected by unfavorable rulings of the Department of Agriculture [illegible] philosophically and with [illegible] has on previous occasions characterized [illegible] trade under even less adverse conditions.

[illegible] finds easy explanation through the fact that for the past year or so the market has been gradually approaching a level of normal values. The speculative element has been conspicuous by its absence, and in consequence those dealers who have any large holdings are filling orders profitably at market quotations.

There is only a general improvement in all lines of business to be encountered. Buyers are still a little chary about laying in more than actual requirements, for while it is established that the Department of Agriculture cannot fix the standards for the goods coming under the Food and Drugs Act, still there are so many other ways in which an over-officious inspector or inspectors can harass the dealers that many are disposed to wait and see the result of "some other fellow" having to fight the battle. That there will be quite a few interesting suits within the next four or five months is almost a foregone conclusion. The law must be interpreted, and if, as now, every manufacturer or producer has the right to declare his own meanings or various parts of the law, it is hardly within the range of possibility that there will be an unanimity in these interpretations that will meet with the views of the eminent scientists, most prominent in the promotion of this law. If great minds differ, what is to be expected from the less learned?

A Pure Food Bill, which contemplates co-operation between the State and Federal Governments in the prosecution of violations, which in most of its details follows out the provisions of the Federal statute on the subject, was introduced in the State Legislature within the past few days. This proposed bill takes from the health officers most of their duties relative to the detection of violations of the health law as far as they relate to foodstuffs, and transfers these powers to the State Commissioner of Agriculture.

The work of the Health Department of this city to enforce the laws against the sale of [illegible] drugs and adulterated foods has been seriously hampered [illegible] refused the Board of Estimate and Apportionment to vote funds for this work.

The United States Government has not yet undertaken to enforce the Federal Pure Food [illegible] the force of inspectors necessary for the detection of viol[illegible] has not been appointed. The Department of Agriculture has a special fund of $250,000 at its disposal. The Civil Service Commission is now holding examinations, and as soon as it certifies the inspectors they will be appointed, sworn in and set to work.

INCORPORATIONS.

Willard Distilling Company, New York. Capital, $20,00[illegible] Incorporators: Eli Cahn, 1358 Broadway; Louis P. Eppstei[illegible] 76 William street; Henry C. Schmidt, 1358 Broadway; all [illegible] New York City.

F. G. Belsito Wine and Liquor Company, New York Cit[illegible] Capital, $50,000. Incorporators: Carl Adler, 144 West 111 street; Arthur N. Solomon, 357 West 118th street, New Yo[illegible] City; Frank G. Belsito, 65 Monroe street, Brooklyn.

The United States Industrial Alcohol Company, with [illegible] authorized capitalization of $18,000,000, has taken offices [illegible] 109 William street, this city. The officers and directors ar[illegible] Henry Seibert, President; Floyd Vail, Treasurer; James P. M[illegible] Govern, Secretary; Directors: R. T. Seibert, H. S. Kearne[illegible] John S. George and William S. Gray.

The Twelfth Annual Convention of the National Wholesa[illegible] Liquor Dealers' Association of America will be held at the Roy[illegible] Palace Hotel, Atlantic City, on June 18th, 19th and 20th.

Thirty-eight Jersey City saloons will probably have to go ou[illegible] of business as a result of a decision returned by Justice Rec[illegible] in the Supreme Court at Trenton, N. J., within the past for[illegible] night. The Bishops' liquor law takes from Mayors of first-clas[illegible] cities in New Jersey the power to appoint Excise Boards an[illegible] vests that power in the Court of Common Pleas for the county[illegible] Under this law Judge John A. Blair appointed an Excise Boar[illegible] in Jersey City to replace one appointed by Mayor Fagan. Thi[illegible] Board granted licenses to thirty-eight saloons that Mayor Fa[illegible] gan's board had refused to license.

Mayor Fagan contested the validity of the Bishops' law, an[illegible] as a result his board was reinstated, whereupon the saloon[illegible] licensed by Judge Blair's board were ordered closed. The pro[illegible] prietors refused to obey and applied for a mandamus directin[illegible] Mayor Fagan's board to approve all licenses granted by th[illegible] other board. This application has been denied for the reaso[illegible] that Judge Blair's board was illegally constituted, as the par[illegible] ticular clause under which it was formed only applied to citie[illegible] of first-class, was therefore special legislation, and therefor[illegible] unconstitutional.

On the 9th inst., Governor Ansel of South Carolina remove[illegible] from office J. M. Rawlins, John Black and Joe B. Wylie, Direc[illegible] tors of the State Dispensary, who were charged with miscon[illegible] duct, neglect of duty and incompetency. It is asserted that the[illegible] did not buy on sealed bids and approved large purchases in Cin[illegible] cinnati and Peoria at prices in excess of the regular bids, an[illegible] also that they disregarded the wishes of the Commissioner[illegible] and the County Dispensaries and piled up hundreds of thou[illegible] sands of dollars worth of unsalable liquor.

Attorney General Lyon will prosecute the Directors in the[illegible] Criminal Courts. The Legislature unanimously endorsed the[illegible] Governor's action.

The relation of the United States Industrial Alcohol Company to the Distillers' Securities Corporation, in whose interest it was incorporated last Fall, after the passage of the Federal denaturized alcohol legislation, has not yet been officially announced, but it can be authoritatively stated that the control of the new company will rest with the Distillers' Securities Corporation through a voting trust of a majority of the stock, which is held by the Distilling Company of America. This and other facts are set forth in the *Financial Chronicle*, which says:

"Of the $12,000,000 common stock of the United States Industrial Alcohol Company, a majority is controlled through a voting trust by the Distilling Company of America, more than 90 per cent of whose stock is held by the Distillers' Securities Corporation. The Distilling Company guarantees the dividends

on the $6,000,000, 7 per cent preferred stock of the United States Industrial Alcohol Company of America, all of which was sold for cash to acquire properties and to furnish $1,000,000 working capital for the new company."

Control of the "T. B. Ripy" Distillery, Registered No. 119, with its stock of matured whiskies, has been acquired by Albert Dallemand & Company, Inc., of Chicago, Ill. This corporation was recently formed by Albert Dallemand, for many years the senior member of the firm of Dallemand & Co., of San Francisco, Chicago and New York, and Herbert M. Oberfelder, well and favorably known to the trade through his association with his uncle, Max Oberfelder, in connection with Monticello Pure Rye Whisky, and later with Cahn, Belt & Co., with Maryland Club.

"Old Ripy" has been handled for a number of years by Messrs. James Levy & Brother of Cincinnati, Ohio and their holdings have all been taken over by the corporation, who are making preparations for an extensive campaign of promotion of the goods, both in bulk and bottled in bond.

The Bureau of Statistics reports falling off in importations of champagne in 1906. As compared with the previous year, quantity decreased by 7000 quarts and value by $140,000. Nor do these figures show the actual decline which there has been in expensive French brands, as an increase of imports of Italian sparkling wines offsets this to some extent.

Is it that champagne has been too well advertised? It is thought too loud and showy, even by many of the new rich. A recent millionaire can use his [illegible] [illegible] taste by buying Furst Metternich Johannisberger than by opening champagne. If he builds a palace on Fifth avenue he is as solicitous to stock his cellar with Chateau wines of the best years as to stock his gallery with foreign paintings of the best signatures. He will have champagne served with game, but he will not spill it in ostentatious profusion.

While there are no doubt some men who follow the fashions in wines as in many other articles of dress and food, than personally possess a discriminating taste, still there are many men who can tell with blindfolded eyes whether a Madeira is a "[illegible] Wine" or from a less exalted cellar, whether it crossed the Atlantic in a steamer or a sailing vessel, and whether or not it was "bruised" by unloving handling.

Then there are the doctors, shaking their heads negatively over cold charged wines. The wine mostly prescribed now is claret.

The new bottling plant of the A. Overholt Distilling Company at Broad Ford, Pa., has been put into operation. It required a year to construct the building, which is of brick, equipped throughout with the most modern machinery. The new building covers about 175 square feet of ground, and consists of the bottling house proper, one story high, with a five-story addition, used for the storage of empty bottles, cases, etc. The cost of the new plant and equipment is estimated at about $150,000.

The work on the new distillery, now in course of construction, is expected to be completed within the next two months.

The new bonded warehouse was completed a few weeks ago and is the largest in that section of the country, having storage capacity for 38,750 barrels.

GIER & WENTE of the Los Amigos Vineyard, near Livermore, Alameda County, have received from France 30,000 rooted and grafted cuttings of a number of celebrated Sauternes French claret white grapes and will plant them at once. The Los Amigos Vineyard enjoys a high reputation for the excellence of its wines and its latest addition is only in line with the policy of the growers in getting the best obtainable. These vines will plant about 25 acres, which will bring their vineyard up to 100 acres.

The Fleischmann Company's New Plant.

THE [illegible] and growth of Fleischmann & Co. is now [illegible] [illegible] one of the largest and most up-to-date plants west of Chicago. The new home of this well-known rectifying and blending house is situated on the north line of Bryant street, [illegible] feet east of Third street, and consists of a [illegible] reinforced concrete building with a handsome red pressed brick front, occupying a lot 116 feet front by 135 feet in depth. With the immense floor space so [illegible] must be coupled the most modern appliances known to the trade, so that the firm is in position to now able to meet the urgent demands being made upon it from all over the Coast. The rectifying and blending plant installed is of the newest designs and Manager [illegible] states that in the old the output [illegible] [illegible] will be better and more uniform than ever.

It is noted that this firm in complying strictly with the National and State pure food laws, and that the many brands of blended whiskies dealt in can be implicitly depended upon for both purity and excellence. The proof of the pudding is said to be in the eating, and the high character of a brand of whisky by the demand for it. If this is so, the large call in bottle and in bond of "[illegible]" and "[illegible] Hall" Maryland Rye is a convincing proof of the popularity of the brands in question and the high quality of the goods supplied by Fleischmann & Co.

The firm's [illegible] [illegible] is [illegible] and its [illegible] [illegible] and "[illegible]" is also a great favorite with the trade. In fact the entire output of this reliable firm evidently meets with public approval, as is shown by the increased demand all over the Coast.

Very recently the Hon. Julius Fleischmann paid a visit of inspection to the San Francisco branch. He was much pleased with the new premises, as well as the outlook for future business. He certainly ought to be satisfied with the building, which is one of the handsomest and most attractive business [illegible] yet erected in the city. If it is to be taken as a sample of what the future has in store for us, one thing is certain; the business section of Greater San Francisco will, when compared to the plans of the past, both in appearance and utility. Such public-spirited investments as this building does credit to the firm and is worthy of favorable comment. We understand that much of the praise due in this matter belongs of right to the manager, Mr. Julius F. [illegible], who has had sole supervision of the work in question. Large as the building is, and [illegible] as is the new plant, both are proving none too large to meet the great increase in the demand. The trade of 1907 is running far ahead of the past year, and further developments [illegible] [illegible] the Coast [illegible] [illegible] be heard from.

C. M. Mann Company Fails.

DULUTH [illegible] [illegible] the [illegible] of the C. M. Mann Company, [illegible] [illegible] New York, reached such a point that Mr. Mann consented to turn over his business to his creditors and [illegible] [illegible] [illegible] [illegible]. It is much regretted that so [illegible] [illegible] [illegible] [illegible]. The [illegible] [illegible] was one of the oldest and most [illegible] of the [illegible] [illegible] [illegible] of [illegible]. Mr. Mann [illegible] [illegible] [illegible] [illegible] [illegible] [illegible] [illegible] [illegible] [illegible] [illegible]. He will devote his attention to [illegible] [illegible] [illegible] [illegible] [illegible]. The principal [illegible] [illegible] [illegible] [illegible] [illegible] [illegible]. The company's [illegible] will [illegible] [illegible] [illegible] [illegible] [illegible]. The [illegible] [illegible] [illegible] is one of the [illegible] [illegible] [illegible] [illegible], where he [illegible] [illegible] [illegible], and if the [illegible] [illegible] [illegible] [illegible] of its value and the ability [illegible] [illegible] [illegible] [illegible] [illegible] will be [illegible] [illegible].

Wine Association Resumes Dividends

THE [illegible] of the California Wine Association [illegible] at Bancroft Chambers, San Francisco. The report of President Percy T. Morgan giving the [illegible] of the corporation during the past [illegible] satisfactory one. Among other [illegible] that the Association would in April next (1907) resume the payment of dividends at the rate of 6 per cent per annum. The condensed report shows that the assets amount of $7,993,998.74, of which $2,146,289.42 represents the value of the wines as inventoried, $4,102,232.62 stocks of other companies; cash in bank, $97,595. The liabilities include capital stock $4,354,200, surplus $820,000, bonds [illegible]. The report of President Morgan is of special interest and is therefore given herewith in full:

[illegible] ASSOCIATION FOR YEAR ENDING DECEMBER 31, 1906.

Your Directors herewith beg to present their Annual Report on the affairs and finances of your Association.

The occurrences of the past year have made operations extremely difficult and trying to the management, but the financial outcome has been satisfactory in the margin of profit shown.

This result has been attained, however, at a sacrifice of volume of business which, under other circumstances than those following the San Francisco conflagration would be extremely undesirable, but by reason of the difficulties surrounding the preparing and shipping of wines, some obstacles were unavoidable, and, therefore, it is fortunate that in losing volume, some offset should have been obtained in increased prices.

A more normal price list was re-established on January 1st which it is hoped will tend to regain the trade in markets which, during the existence of our emergency price lists, were invaded by cheap wines from manufacturers in the Middle States.

The handicap to which California is subject, due to expensive [illegible] and high freight rates to its Eastern and Southern consuming markets in comparison with manufacturers at more contiguous points, makes it very dangerous to raise the price of California wines beyond a certain parity. Fortunately, this is not necessary to the continued prosperity of the industry, for with the increased yield of lately planted vineyards in prolific districts, it should not be difficult, while maintaining former competition in the consuming markets, to keep up, at the same time, a reasonable return to grape producers.

No country in the world has more productive soil or more generally favorable vintage conditions than prevail in California, and, therefore, nowhere can the production of pure wine, at reasonable prices, be more profitably engaged in. With the recent adoption by National and State governments of drastic Pure Food Laws, an era of prosperity should ensue for the California wine industry, likely only to be marred by an overproduction too soon anticipating the increase in demand by consuming markets.

Following the destruction of the San Francisco cellars, it became necessary for your Directors to select a permanent location for the principal plants of the Association. After mature deliberation, a most favorable site, consisting of forty-seven acres on the Bay of San Francisco, within an hour's ride of the city, with wharf and rail connections and accessible from all wine-producing districts, has been acquired near the town of Richmond, in Contra Costa County. This location has been appropriately named "Winehaven."

Contracts have been entered into for the erection of a Class A fireproof structure for the [illegible] storage building, with an initial capacity of 5,000,000 gallons of wine and space for enlargement to 10,000,000 gallons.

A wine-making plant will also be erected which, while initially of comparatively small capacity, will be arranged for increase, as occasion demands, to crush up to 25,000 tons of grapes per annum, thus increasing the already large winemaking capacity of your Association at its numerous plants scattered throughout the wine-making districts of California.

There will also eventually be erected on the Winehaven site, bottling, cooperage and other establishments necessary to the wine business, and works for the utilization of the by products of the grapes, a department of the business which, for lack of concentrating facilities, has hitherto been largely neglected.

All these improvements, which will greatly increase the scope and economical handling of the business, will call for large expenditures during the present and succeeding years, the proper financing of which will require the attention of your Directors.

During late years the grape-growing and wine-making features of your business have received the earnest attention of the management, and the capacity in these directions has been gradually increased so that there need be little fear of successful combinations which would place your Association at a disadvantage in the cost of wine production; and with the influence which nearly fifty years of close connection with the general trade has engendered, your business should, when the improvements now under way are completed, be on a sound and satisfactory basis. The direct fire losses incurred in San Francisco have been covered by profits of the year and the contingent fund, and after writing off liberally to the proper accounts, a small increase in the surplus account is shown, while there has been carried to the suspense account the whole amount of uncollected insurance, consisting largely of claims against the so-called "earthquake companies," who, though perfectly able to meet their losses, have chosen to make a technical fight in order to evade payment. In the first case tried in the United States Court under conditions of location and time of fire most favorable to the insurance companies' contentions, the decision has been averse to them. It is, therefore, fair to assume that under the more favorable circumstances surrounding our loss, we are justified, after taking the best of legal advice, in submitting our claims to the arbitrament of the Courts, with a reasonable feeling of safety for the result.

It is gratifying to record that on the insurance so far actually collected, an average cash return has been made of 95 per cent of the face value of the policies. Some companies were unable to pay and compromised their losses; others, although able to pay, insisted upon a discount, and their reputations are correspondingly suffering; but a great many companies, to their honor and credit, have paid dollar for dollar without any attempt at evasion or technical objection.

During the first uncertainty regarding the insurance situation, it was deemed prudent at the stockholders' meeting in the middle of last year to discontinue dividends, but with the outcome, more favorable than could have been then anticipated of the year's business, it is the intention of the Directors, with your approval, to resume dividends by making a quarterly distribution, commencing in April, at the rate of 6 per cent per annum in price of 5 per cent, the rate paid previous to the suspension of dividends.

The vintage of 1906 was most satisfactory in quantity as well as in quality of the wines produced, and the reserve wine stocks of the Association have, therefore, been replenishd in a gratifying manner; at the same time, we are well prepared to meet the exigencies of an abnormally heavy vintage such as may occur in any favorable season.

The widely extended clientele of your Association has been extremely patient in overlooking many small inconveniences which were inseparable from so great a catastrophe as that which overwhelmed the City of San Francisco last April, and our thanks are due to our customers for their great consideration during the trying time following that event.

Statements of the year's business and the financial condition of your Association at December 31, 1909, are herewith respectfully submitted.

FOR THE BOARD OF DIRECTORS
PAGE T. MORGAN,
President.

Alfred Stern Sees Bright Future.

ALFRED STERN, President of the pioneer wine house of Southern California, Charles Stern & Sons, is one of the best known and most successful among the wine merchants of California. Mr. Stern is very conservative in his methods and views, both as a wine maker and as a wine merchant, and it is seldom, by reason of his natural reticence, that he can be induced to speak or write for publication. However, he occasionally "loosens up" and says something worth listening to. In a conversation with the writer recently, during which the present and future of the wine industry was generally discussed, Mr. Stern had the following to say:

"It occurs to me that there ought to be a great future for the wine industry of California, providing it is conducted along lines of common sense. I believe that the enactments of the National Pure Food Law, the California Pure Food Law and the laws of this nature that are being adopted rapidly throughout the country, are bound to be the greatest aid to our industry that it has ever received. You, as well as myself, know that California wines as a whole are good wines; that they have intrinsic merit as a foundation for their existence; that heretofore a great many of our dry and sweet wines have been used to bolster up the declining reputations of similar types of foreign wines. Now this is presumed to be changed. I confidently believe that all we need in this industry is a fair chance in the world's market, where questions of quality and price and free competition will decide in the survival of the fittest.

"Now, if, in addition to this, the various efforts that have been made in the past, and that are now being made with concerted action both from this end as well as from the East, having as their main object the education of the American public to the appreciation of their own domestic productions, meet with success, then the chief obstacle in the way of progress in this industry will have been removed, and it will steadily advance to the high position to which its exceptional merits entitle it."

We emphatically agree with Mr. Stern. He has made about as concise and lucid a statement of the situation as could well be done and we believe that he will live to see the fulfillment of his predictions.

Pure Wine is Now Assured.

GOVERNOR GILLETT has signed Senate Bill No. 191, introduced by Senator McKee, at the instance of local wine makers, which is intended to preserve the purity of California table wines and to bring them to the attention of the consumers of the East by arranging to trade mark each type of pure wine manufactured in the State.

From this time on, when a person sets down to his lunch and finds on the label of his favorite brand the word "Calclaret" or "Calburgundy," he can absorb its contents with the full assurance that it is the pure and undefiled juice of the grape, grown on the sunny hill slopes of some California vineyard. Should any person attempt to violate the provisions of this bill by putting up an inferior or impure wine under such label he will be subject to a fine of from $100 to $1000.

News of the Northwest

SEATTLE [illegible]

[illegible]

"Houses of prostitution in Seattle crowded [illegible]

"Trolley cars to west [illegible]

"Liquor [illegible]

The saloon men [illegible]

[illegible]

The local option bill [illegible]

[illegible]

in March.

[illegible]

Andrew Hemrich Defends the Brewers

ANDREW HEMRICH, President of the Seattle Brewing & Malting Company, having had a row with Mayor Moore of Seattle, who is a rabid enemy of the Y. M. C. A., is endeavoring to make Seattle a "dead town" and to put the Y. M. C. A. out of business, apparently on the principle of "cutting off your nose to spite your face." The Mayor has been unable to close the saloons on Sunday, owing to the opposition of Mr. Hemrich, and the latter is now endeavoring to close the Y. M. C. A. Times gives the public the benefit of his views. He begins [illegible] by [illegible] the [illegible] of the [illegible] and stating that the amount of tax annually paid to the United States Government by the brewers of the State of Washington, is over eleven hundred thousand dollars per year, because that the annual output of the breweries in his State is approximately nine million dollars. Mr. Hemrich makes the following astute arraignment of Mayor Moore and his policy:

"Fully three-fourths of this, or between $6,000,000 and $7,000,000, is shipped outside of the State of Washington; namely, to Alaska, to the Orient, to British Columbia, and to California. The Seattle Brewing & Malting Company alone consumes 60,000 pounds of barley and 1200 pounds of hops daily, all grown in the State of Washington. The value of these products, the revenue of which goes direct to the farmers of the State of Washington, is not less than $400,000 a year. It is undoubtedly true that the purchases of these products from farmers in the State of Washington by all the breweries, would amount to $800,000 per year.

"I have stated that annual revenue derived by the Federal Government from the breweries of the State of Washington is not less than $1,120,000. The City of Seattle has approximately 260 saloons, each paying an annual license of $1,000. This amounts to $265,000 per year. These saloons represent an investment of money of between $1,500,000 and $2,000,000.

"In addition to the money that is contributed by these interests in the form of internal revenue taxes, licenses, general taxes for city, county and municipal purposes, these interests are the first to be called upon to contribute for matters of public welfare, such as for example, the Lake Washington Canal, the advertisement of Seattle through the Chamber of Commerce; the Alaska-Yukon-Pacific Exposition and general matters of [illegible] interest. Indeed, when a subscription list is started for any public spirited matter, the brewing interests and saloons, as well as the wholesale liquor houses are invariably the first to be approached.

"Is it not well to bear these facts in mind when discussing the innumerable hostile measures that are aimed at the brewing and retail liquor interests of the State of Washington? And yet these same interests are made the victims of every imaginable device framed by cranks and extremists.

"It should be remembered also that when Mayor Moore ordered the closing of every bar in Seattle on Sunday, he deprived every restaurant, cafe or hotel with bar attached, as well as every saloon in Seattle of approximately 15 per cent of its annual receipts. When the people of Seattle voted to place a license fee of $1,000 a year on saloons, cafes and hotels with bar attached, it was on the theory that these places would be allowed to run 365 days in the year, as the Sunday closing law was considered a dead letter.

"Not every man in Seattle can afford to be a member of the Rainier Club, the University Club, the Seattle Athletic Club and such organizations which apparently have the right to serve refreshments on Sunday.

"As a matter of fact, the saloons are the poor man's clubs, closing of these places is, in fact, working a hardship on a great number of people. This may sound strange to the clerical gentleman, who endorse the policy of the Mayor, yet it is a fact. Thousands of people do not desire to, or are not well dressed enough to patronize the churches of the city on Sunday. Many come here from the mountains, where they have worked in mines; many come from the fishing banks, countless others come from the North, from the logging camps and others from the sea; if they come on Sunday perhaps they wait until their train leaves for some other point; this waiting may be for hours or even days, as has been the case at times this winter in the blockading of traffic; they are forced to walk the streets and cannot go into a saloon or cafe to find a toilet and other absolute necessities of life. As a result, scenes like that witnessed on the road between Seattle and outskirts are the result.

"Absolutely no provision is made for the comfort of thousands of people spending the Sunday in Seattle, by the municipality itself. The provision that is always the rule in European cities, namely, public toilets and the like, is barred to the people who are unfortunate enough to be forced to spend a Sunday in Seattle, waiting for a train or boat to take them elsewhere, and this is also the case with people who come here to spend the day and go home in the evening.

"Seattle is a seaport. Its population is cosmopolitan. It has as competitors Portland, San Francisco, Tacoma and other towns. Its mainstay and backbone has been the trade of Alaskans. It is a well-known fact that the miners and merchants of Alaska are of liberal views, necessitated largely by the nature of the climate of the North, and they do not come here to go to church exclusively.

"They will not spend their time and money in a place where blue laws are enforced. There is absolutely no escape from the logic of this argument. Seattle has trifled with her Alaska friends too long on other matters. Can she afford now to adopt a policy with regard to Sunday amusements, including theaters, cigar stores, car lines to parks, cafes where music is furnished, and the like? Is this good busines policy?

"What harm is there in a man taking his family to such a place as the Butler Cafe, the Rathskeller, the Savoy, the Germania or Bismarck, on Sunday evening and listening to good music by an orchestra of skilled musicians, while drinking a glass of beer? Is it not depriving such a man of his personal privileges to make it impossible for him to do as he pleases under such circumstances?

"The workingman, who is accustomed to having his glass of beer with his lunch in the middle of the day, or who, on completing his tasks, takes it before going home, must also suffer from these restrictions.

"The saloon men of this city have proved themselves to be law abiding. When Mayor Moore issued his Sunday closing order, they observed it. The Retail Liquor Dealers' Association advised its members not to violate the law, then enforced for the first time in this city in a great many years. I speak for all the interests when I say that the men who sell liquor at retail would welcome better police administration. They do not want familiarity to exist between the policemen on the beat and the bartenders. They would welcome an order that patrolmen, when they see a man has a desire to drink more than is good for him, should keep the man out of saloons. It relieves them of the disagreeable task, often not wishing to be harsh with their customers.

"In the spirit of all fairness, I ask you to permit me to say, that it is not business-like for Seattle to encourage the migration of men to Ballard, Georgetown, Youngstown and other places to spend their Sundays. Neither is it good policy to encourage the trade of drug stores and blind-pigs. Referring to the army canteen, the leading officers practically agree that it was a mistake to abolish the canteen, thus forcing the soldier out of his club and on the streets by the same class of men that are continually attacking the liquor interests. Of late numbers

of organizations of the Women's Christian Temperance Union and kindred societies have taken up the matter of the re-establishment of the canteen.

"The same rule might well apply to Seattle in dealing with the Sunday closing problem.

"In conclusion, I believe if the voters of Seattle were called on today to express their views, they would not endorse the Sunday closing order, believing that only a small part of our community, with no practical experience in dealing with the wants of the great mass of people should control this Sunday closing movement."

Farmers Can Make Denatured Alcohol.

AT THE recent session of Congress the act of 1906 in relation to denatured alcohol was amended in several particulars with the intent to make the act of more value to producers, while carefully safeguarding the revenue. The change which its authors think will be of most value is the adoption of a German law under which great quantities of denatured alcohol are produced in that country. The section reads as follows:

Section 4. That at distilleries producing alcohol from any substance whatever for denaturization only, and having a daily spirit-producing capacity of not exceeding one hundred proof gallons, the use of cisterns and tanks of such size and construction as may be deemed expedient may be permitted in lieu of distillery bonded warehouses, and the production, storage, the manner and process of denaturing on the distillery premises the alcohol produced, and transportation of such alcohol and the operation of such distilleries shall be upon the execution of such bonds and under such regulations as the Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury, may prescribe, and such distilleries may, by such regulations, be exempted from such provisions of the existing laws relating to distilleries as may be deemed expedient by such officials.

Under this act, which takes effect on the first day of next September, any one who has the raw material, may convert it into denatured alcohol, assuming, of course, that the regulations, which have not yet been formulated, are conceived in the liberal spirit of the law.

As is customary in this country when new policies are under discussion, more advantage to the farmer was claimed from removal of the tax on denatured alcohol than the law as it stood justified. Manufacture by the farmer direct was not possible. The alcohol trust was left in full control. It will probably remain so for some time, now as it does, that the commercial pos-

HANLEY
RYE WHISKEY
"GOOD GOODS"
HANLEY MERCANTILE CO.
Wholesale Wine and Liquor Merchants
433 FLORIDA ST. SAN FRANCISCO, CAL.

Vineyard and Cellar

Schmitz Vineyard Sold.

The Schmitz vineyard near Healdsburg has been sold to the Parelli Minoto brothers and three energetic young men will manage the same in the future. Two of them are well known in the county and have been engaged at present with the Asti Winery, the latter being foreman of the Simi Wine Company at Healdsburg. A third brother is in San Francisco and is a graduate of Asti College, was for several years manager of the Schmitz winery.

Las Palmas Winery and Distillery.

THE Las Palmas Winery and Distillery Company has been incorporated, with headquarters at Fresno. The directors of the company are three in number—L. R. Rogers, Frank M. Borello and Giacomo Traverso. Mr. Rogers is the owner of the Las Palmas and the Eastland vineyards, Mr. Borello is well known as the proprietor of the soda works and Traverso is a practical wine maker, who has been connected with the Italian Swiss Colony.

The capital stock of the company is $100,000, of which $50,000 has been paid up. Of this amount $35,000 has been paid in by L. R. Rogers, $10,000 by F. M. Borello and $5000 by Giacomo Traverso. The corporation will commence the erection of a large winery and a distillery on the line of the Polissky Railroad, near the Las Palmas vineyard, in a short time.

Colusa is Famous as a Grape Center.

COLUSA, February 28.—Colusa county will rapidly become famous as a grape center. At the recent meeting of the newly-formed Freshwater Vineyard Company of Williams, it was decided to plant the whole eighty acres in vines this spring sixty acres in Seedless Sultanas and the balance in Thompson's seedless. Several others are also planting vines.

At Arbuckle, a little south of Williams, and around College City, a few miles east of Arbuckle, there is equal enthusiasm on the subject of viticulture. Balfour and Garrette had about two score of men at work putting out vines on their lands. One hundred and forty acres are being planted on the Hornlein tract to go into vines; the Brooks people are putting twenty acres into cuttings, and Ed. Riley now has 12,000 cuttings which he will set out next season. The grape that furnishes the cup that cheers and the grape which will be a-raisin' the plum puddings bids fair to make the unirrigated lands of this section blossom as the rose and make this one of the most interesting parts of Colusa county.—Sacramento Union.

F. Salmina & Co., among the most prominent wine makers in Napa county, have completed a handsome plant known as the New Larkmead Winery near St. Helena. It is 66x66 feet in size and has two stories. The new cellar is equipped with the finest of cooperage and has a capacity of 500,000 gallons. The firm during last season made 150,000 gallons of dry wines, and since the close of the vintage have purchased 40,000 gallons more.

Dos Mesas vineyard, opposite Cresta Blanca, has been sold by Dr S. N. Cross of Stockton to the Wetmore-Bowen Company, which owns adjacent vineyards. The place contains 210 acres, about 120 acres of which is planted to high-grade wine grapes.

A New Winery and Distillery.

THE Weihe Winery Company was organized recently to conduct a general winery and distillery business near this city, and articles of incorporation of the company were filed in the County Clerk's office. The company will erect a winery and distillery to cost about $20,000, on the line of the Santa Fe or Southern Pacific railroad a few miles from this city, and will decide in a few days on the exact location of the new plant. The plant will be an independent one, and will be equipped with the latest machinery and appliances for making wine and brandy.

The principal place of business of the new company is to be in this city, and the directors are as follows: C. August Weihe of San Francisco, J. Teilman, Martin Madsen, M. L. Woy and Annie K. Teilman of Fresno.

The amount of capital stock of the company is $100,000, of which $1,100 has been subscribed by these persons: C. August Weihe, $1,000; J. Teilman, $1,000; Martin Madsen, $1,000; M. L. Woy, $1,000; Annie K. Teilman, $100.—Fresno Republican.

Italian-Swiss Colony Vineyard.

THE Italian-Swiss Colony has begun the planting of their tract of land on the Empire ranch to vines. A large force of Japs is now engaged in the work of planting the vines and 700 acres will be put to vines the present season. Next season 800 acres more will be set to vines. The vines are being set out in double rows, twelve feet apart, and in this way they will be able to get a little more than 1300 vines to the acre.

M. M. Samuels, president of the Mt. Diablo Wine Company, was at the vineyard Sunday and Monday and while here, it is reported that he purchased the Bigelow farm, situate adjacent to the Mt. Diablo vineyard. The purchase consists of about 73 acres of land and good substantial improvements.—Martinez Gazette.

A dispatch from Louisville, Ky., says: "A deal of great moment to the whisky business of Louisville and Kentucky has just been completed. Louis Rosenfield, of the firm of Rosenfield Bros. & Co., of Chicago, owners of the Sunny Brook Distillery, in this city, has purchased from W. W. Johnson & Co., of Cincinnati, their distillery and stock at Mt. Sterling, Ky., the price paid being over $400,000.

S. T. Carey has commenced setting out a large vineyard of wine grapes at his beautiful place Le Vallon, near Auburn. He has received from the Cordova Wine Company, of Sacramento, a large stock of resistant roots and cuttings of the Petrit Sirah variety. They will be grafted with the Rupestis St. George stock. Mr. Carey will set out twelve acres, or 4,000 vines, this season and as many more next year. He intends to go into the cultivation of the finest wine grapes extensively. The soil of Le Vallon is well adapted to the growing of these grapes.

George B. Phillips has purchased the J. E. Turner sixty-acre ranch northeast of Selma paying therefor $13,500. The transaction was closed Monday. This is one of the best raisin vineyard properties in this part of the country and is considered well worth the price paid for it.

"Bad Advertising."

IT IS accepted as axiomatic that the advertising of one's wares should be done in such a manner as to avoid reflection upon the goods of a competitor. Such reflections generally operate as a boomerang with the intelligent buyer, particularly so if the competitor has been the subject of a baneful catastrophe. To try to exploit such an unfortunate occurrence for the purpose of trying to boost his own goods is a species of advertising that deserves censure.

In a recent advertisement of the goods of Mc Sonne Hill Wine Company, Hermann, Mo., occurs the following sentence: "We had an earthquake to force us to sell 1900 wines before matured." Of course, in making this assertion the vineyards of Missouri might as well have changed to palm trees like California Wine Association with "forcing" immature wines on the market because of the calamity of the earthquake.

For a full understanding of the matter, it is necessary to reproduce a portion of the circular issued by the California Wine Association of November 1st, pertinent to the subject in hand, and which reads as follows:

"November 1, 1906.

"To the Trade:—Abnormal conditions in the California Wine trade followed the great conflagration in San Francisco. The destruction of many million gallons of wine threw large wine handlers back upon their reserve stocks of matured wines remaining in the country.

"The desire to husband these resources for future trade and the high prices demanded by wine-makers, together with uncertainties regarding the approaching vintage, caused a sharp advance in the price of ready wines.

"The situation after the first of January should permit of the establishment of more normal conditions, although a comparative scarcity of high-class, thoroughly-matured wines will continue.

"From the fact that the trade, in some cases, has turned (on account of prices) to resources of so-called wine supply, which by reason of doubtful origin and quality have hitherto been neglected, it is deemed advisable to offer wines from California, which while guaranteed the pure product of the grape and of a quality which, after thorough ageing and handling will equal the standard wines, have yet to receive the finish that prolonged storage alone can give them."

From the above circular it appears that the California Wine Association were not forced by the earthquake or subsequent fire to offer young goods on the market, but by the competition of the dealers in other sections who were selling such goods. To meet this competition, the step was taken and the producers have no more control of their goods thus sold whether they are to be matured by the purchasers or put on the market in a crude state, than the distillers of whisky have over their goods sold in bond, which may, of course, be taken out at any time that suits the purchasers.

We are sure that the trade will concur with us in condemning a style of advertising which can seize on a natural catastrophe, which has evoked the sympathy of the entire world, as an occasion for ghoulish glee over a competitor.—Midas Criterion.

American Whiskies in Bond.

THE stock of bonded whiskies in warehouses in San Francisco, remains at about the same figure as it was immediately after the great fire. On January 31st the total was 28,873 barrels. It appears to be impossible for the trade to make any marked increase over this figure. Previous to the fire the stocks averaged something over 100,000 gallons.

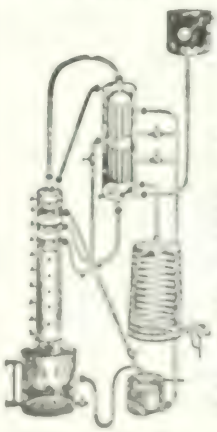
...Notice...

The latest number is easily remembered

ONE, TWO, THREE, FOUR

Chas. A. Wetmore & Co.

Pacific Copper Works



565-573 MISSION STREET SAN FRANCISCO

L. Wagner & Sons

IMPROVED CONTINUOUS BRANDY STILL

WAGNER'S NEW SPECIALTY WINE FILTER

Gold and Silver Medals awarded at Midwinter Fair and Mechanics' Exposition.

OF INTEREST TO RETAILERS

New Police Commissioners.

THE [illegible] Mayor continues to be given stings with the Board of Police Commissioners. He has done more "monkey business" for that institution than any executives who have preceded him, and has made a general mess of the matter. He has appointed apparently respectable business men to the office and has removed them, placing upon them the stigma of grafting. The last two commissioners to be appointed, Tobsen and Cressler, resigned, the former because he could not stand for the administration policy and the latter for reasons of his own. The Mayor has gone into a virgin territory for his two new appointees. One is E. M. Alexander, a member of the Typographical Union and delegate to the Labor Council. He was expelled from the Council for his strenuous support of Schmitz in violation of the constitution of the Union, but was later reinstated. He was also secretary of the labor convention which nominated Schmitz and is accredited with having been responsible for the selection of the present Board of Supervisors, some [illegible] of which have confessed to the Grand Jury that they are boodlers. The second appointment was that of August M. Walsh, whose special claim to the office of Police Commissioner appears to be that he is president of the Swedish Political Club.

It is hardly necessary to suggest that both of these men are administration men and will probably be with Leahy on all points where an administration programme is required. We can only hope for the best.

Doran & Bruns, the well-known retailers, at the southeast corner of Ellis and Steiner streets, report business good, notwithstanding the devilish and continued handicap of bad weather. The house makes a specialty of everything that is good in the way of refreshments and if there is business in their section of the town, they are bound to get it. They certainly deserve success.

James P. Dunne reports business at both his Stockton and Ellis streets and Market and Eddy streets places as "exceptionally fine, and growing better all the time." Mr. Dunne's establishments are on the sites of the famous old places conducted by him prior to the big fire. While the outfitting, by reason of the fact that the places are temporary, is not up to the former style, the service and the goods are always the same—A No. 1. Mr. Dunne looks for a prosperous season.

"Ben" Jellison, one of the best known retailers of San Francisco, who for many years conducted the famous saloon on the corner of California and Kearny streets, has finally re-established himself, after nearly a year of delay. Mr. Jellison waited to secure quarters in a desirable permanent building, and found them in the new four-story brick structure, No. 10 Third street, adjoining the Call skyscraper. The place is finished in mahogany. The lounges and seats are upholstered in leather. The general finish of the place is in harmony with the bar and back bar, which are among the finest in the builder's art. The effect is impressive, owing to the massive nature of the finish. The outfitting of the place cost Mr. Jellison $20,000 and is the work of the Brunswick Balke Collender Company. It will be found to be one of the highest class institutions of its kind on the Coast.

Out of the Ashes.

Temporary home of the John J. Hanley Co. Mr. Hanley in the foreground.

"The Cabin," at 1804 Geary street, conducted by J. McLaughlin and Tom McGimsey, is enjoying one of the best trades in the Western Addition. The house makes a specialty of mixed drinks and the cash register at the end of every twenty-four hours shows that their specialty is a success. Mr. McLaughlin was for several years at the clubhouse in the famous Del Monte Hotel and later at the "Relay," on Sutter and Fillmore streets. He, like McGimsey, is one of the most artistic mixologists on the Coast. Both being good fellows, they deserve all the success they are getting.

ALL ALE AND PORTER DRINKERS

Should call for the celebrated

Burnell's Ale and Stout

Brewed from the Best Malt Hops on the Market and used by all the Leading Clubs, Hotels and Bars

Order through any Grocer or Liquor Dealer, or direct from

BURNELL & CO.

1009 Golden Gate Ave.

TELEPHONE PARK 548

San Francisco

Telephone Temporary 900

Matt. Grimm

130 Ledesdorff Street

Fine Imported and Domestic Wines and Liquors

San Francisco, Cal.

"Jellison's"

San Francisco's Most Magnificent Bar

10 THIRD STREET

SAN FRANCISCO, CAL.

The Unity

2007 Fillmore St.

San Francisco, Cal.

Anheuser-Busch Beer on draught

Merchants' Cafe

Choice

Liquors, Wines and Cigars

328 Front Street

Federal Bar

Imported Wines, Whiskeys and Brandies

601 Montgomery Street

Phone Temporary 1540 San Francisco, Cal.

D. B. Uhte

Wines and Liquors

San Francisco

Frank Doran Julius Bruns

Doran & Bruns

Choice Things to Drink and Eat

Southeast Corner Steiner and Ellis Sts., San Francisco

OF INTEREST TO RETAILERS

Ocean Park Trustees Disciplined.

THE [illegible] Ocean Park [illegible] Amusement Association at Venice, a suburb of Los Angeles, recently issued an order that there should be no [illegible] granting of licenses for the sale of liquor in that place. The Abbot Kinney Co., who are responsible for the construction of Venice, which is a large place of amusement and one of the finest hotel on the Coast, realizing that Venice as a dry town would be little or no good to its [illegible] patronage, promptly closed their various resorts and announced they would remain closed until such time as the Trustees came to their senses. It took these reformers about two weeks to discover that their property interests were going to ruin. Demand for [illegible] at an alarming rate, as the town at once became as dead as the proverbial mackerel. The result was that they reversed themselves and reissued the licenses with more or less [illegible] restrictions. However, they showed their teeth finally, when the Kinney Co. asked for a license to open the dancing pavilion on Sunday, by denying it.

These people, such as constitute the Ocean Park Trustees, are the same [illegible] the country over. Had it not been that the drastic action taken by the Kinney Co. pinched the pockets of these same Trustees, their arbitrary rule would have stood, notwithstanding the injustice it meant not only to the Kinney Co., but others who had invested their money in Venice in good faith and with the understanding that the liquor interests would be protected. This is certainly one victory for the traffic.

A Chunk of Philosophy.

Knock, and the world knocks with you; boost, and you boost alone; when you roast good and loud, you will find that the crowd has a hammer as big as your own.

Buy, and the gang is with you; renig, and the game is off, for the lad with the thirst will see you curst, if you don't proceed to cough. Be rich and the gang will praise you, be poor and they will pass you the ice; you're a warm young guy, when you start to buy; you're a stiff when you haven't the price. Be flush and your friends are many, go broke and they say "ta ta;" when your bank account burns you will get great returns, when it's out you will get the ha, ha. Be gay and all the mob will cheer you; they will shout while your wealth endures; show a tearful lamp and you'll see them all tramp, and it's back to the woods for you. There's always a bunch to boost you, while at your money they glance; but you'll find them all gone at the cold gray dawn, when the fringe shows up on your pants.

The host of friends of James Raggi, the well-known liquo dealer at 624 Montgomery street, will sincerely sympathize wit him in his recent bereavement. Mr. Raggi lost his wife in chil birth, being bereft of both mother and child at the same time.

Ike Deutch, who has one of the most successful saloons in th city, at Market and Oak streets, was not satisfied with the quar ters that were erected immediately after the fire, and has taker in another store, turning the two places into one. He now ha a main room 36x23 feet, with magnificent bar and back ba 30 feet long. It is finished in mahogany, in the Colonial style and is the work of the Brunswick Balke Collender Company Five elegant electric chandeliers ornament the ceiling. The coloring of the walls and ceiling is in harmony with the genera effect.

The Chronicle Bar

6 Kearny San Francisco, Cal.

P. W. WOBBER, Proprietor

FERRY CREAMERY

The Handsomest Restaurant in the City
Good Clean Service and Popular Prices

18 MARKET STREET, Just above Sacramento

In conjunction with our restaurant we have the most complete Bar in the West.

KILBORN & HAYDEN, Props.
18 and 20 MARKET STREET

Burn One and Forget Your Troubles

An EL PALENCIA REX Havana Cigars
Up-to-Date Size

The Finest Tobacco Ever Produced
Most for Money, Quantity and Quality

BOLTZ, CLYMER & CO.

416 EIGHTH STREET OAKLAND, CAL.

EL REY

THE KING OF

WHISKIES & BOURBON AND RYE

DISTILLED IN THE FAMOUS BLUE GRASS DISTRICT OF KENTUCKY

SOLE AGENTS FOR THE

KENTUCKY CLUB

OLD STYLE SOUR MASH WHISKY BOTH IN BULK AND BOTTLED IN BOND

McDONALD & COHN 330-332 VALENCIA ST. SAN FRANCISCO

JOHN BAZZINI

A. Berta Co.

TROPICAL AND DOMESTIC

Hotels, Cafes Restaurants Families and Shippers Supplied

FRUITS

GREEN GROCERS

New San Francisco Market

Ecworth and Market Sts. San Francisco, Cal.

Phone Market 942

Market Cafe

551 Washington Street

SAN FRANCISCO

JAS. P. DUNNE

1 STOCKTON ST.

SAN FRANCISCO

902 MARKET STREET

JAMES RAGGI.

WINES AND LIQUORS.

624 MONTGOMERY ST

SAN FRANCISCO

John Caley, Prop. Tel. Temporary 2406

CALEY'S

333 MONTGOMERY ST.

SAN FRANCISCO

FRANK DAUNET

Wines and Liquors

570 GOLDEN GATE AVE

POMPEIIAN BAR

OF INTEREST TO RETAILERS

Should Become a Law.

THE bill introduced in Assemblyman Chas. M. Fisher, of this city, providing that where a Board of Supervisors makes an arbitrary order of prohibition, the county must compensate the saloonkeeper for his fixtures and give him a reasonable time in disposing of his stock, passed the Assembly by a vote of 48 to 17. We hope it is good law.

The Garden Restaurant, on Washington street, below Montgomery, which was opened after the fire by the well-known restaurant man, Dennett, was closed by the Sheriff during the month. The place enjoyed a fine trade at one time, but it appears that the proprietor neglected to pay his bills, hence the failure.

Goldstone & Wallace, the well-known cigar dealers at Montgomery and Washington streets, have opened another house at Sansome & Washington streets. The place is very handsomely and originally fitted, the finish being in a particularly fine quality of dark burnt pine. The effect is very pleasing. The place opened up with a very promising patronage.

Greg Valiterro, who has one of the swellest places in town, located in the Columbus Bank Building, Montgomery and Washington streets, is enjoying a nice, comfortable and growing business. He caters to the best class of trade and carries one of the most extensive lines of high-class goods in the city. He is a popular man and always endeavors to give his patrons the best of service.

The New Simple Life.

IT remained for the Supervisors of San Bernardino County to conceive the new "simple life" for the saloon men and habitues thereof. The town of Dagget is certainly located in a thirst creating region, but under the restrictions of the honorable Board of Supervisors, it will not be able in the town of Daggett to provide for the public thirst very rapidly. The aforesaid desert place will have but one saloon, and under the provision of the license, only one man can drink in the place at a time. Further than this, he must walk through a narrow hallway, just large enough to admit him, and order his drink through a window. The two legged ass who conceived this idea and those who made it a law, might have gone further and made the customer walk on all fours, take his refreshment through a hose and walk on his head in going out of the place. These San Bernardino Supervisors ought to be compelled to eat out of a trough all the balance of their days.

Destroy the Stamp.

Revenue officers have, on a number of occasions, recently instituted proceedings against retail liquor dealers because they had neglected to obliterate the internal revenue stamp over the cork and the neck of bottles that had contained whisky bottled in bond. Saloonkeepers should bear in mind that it is just as essential that the stamp should be scraped off the bottle as from a barrel or keg. Entirely apart from the obligation to obey the law or to be liable for the penalty, the reason for the rule is patent in that the erasing of the stamp will prevent the use of the bottle over and over again by being refilled with other and, in all likelihood, inferior goods.

Saloonkeepers have fair warning to comply with the law by completely destroying the government stamp on the bottle. The penalty for each stamp not defaced is heavy and, if strictly enforced, may break up many a saloonkeeper.—New England Journal.

Off the Wagon Now.

I lost out at the races,
My nerves were on the dink;
I toddled over to the bar
And shouted for a drink.

I took a little whisky
And then a little rum;
My luck was changed completely;
I'd put them on the bum.

I pulled myself together,
Felt like another man;
So I treated him—he treated me.
My! how we rushed the can.

He returned the compliment;
"I'll have the same," said he;
Until he looked like six men,
And each one treated me.

ALF. McKINNON.

San Francisco, March, 1907.

A very common sight in Mexico as known described.

HOUSE FOUNDED 1872

BANK EXCHANGE

Back at the same old stand; same old goods; same excellent service. The fire did not get me.

Famous Old Campbeltown SCOTCH WHISKY
Pisco de Italia, Madeira Wine
Sazerac de Forge & Sons' Brandy
DUNCAN NICOL

S. E. CORNER MONTGOMERY AND WASHINGTON STS
SAN FRANCISCO

Kennel Club on Top

The Charles M. Fisher Co.

N. W. Cor. O'Farrell and Fillmore Streets

PHONE MONTGOMERY 2058

Gregory Valerro

WINES AND LIQUORS

584 WASHINGTON ST.

COLUMBUS BANK BUILDING

SAN FRANCISCO, CAL.

ORIGINAL

:: Coppa ::
Restaurant

Pine St. Bet. Montgomery and Kearny

SAN FRANCISCO

IKE DEUTCH

Cigars, Liquors and Cafe

Junction
Van Ness Ave., Market and Oak Sts.

Phone Special 781

San Francisco

The Garden Restaurant

First-Class
French and Italian Cooking

535
Washington St.

At Popular Prices

Ladies

The Press

IMPORTED WINES AND LIQUORS

Ice Cold Lager on Draught
Direct From the Wood

1824 Post Street

Madera Hotel

Marin County's
Famous and Handy Resort

Take North Shore Ferry

IRVING'S APRICOT BRANDY

GOLD MEDALS

ROSENBLATT CO.

1212 FRONT STREET
SACRAMENTO, CAL.

Bar Room Etiquette.

[illegible] has been issued regarding the proper deportment when one is in a bar room. The average man goes into a saloon far oftener than he does to a pink tea or an evening function, or a for[illegible] dinner, [illegible] are all sorts of [illegible] for the proper [illegible] and have been for hundreds of years. Some three centuries back, a book on dinner etiquette was written in which the reader was informed that if he got too [illegible] in the mouth, he must not sputter and fuss about it, but should remove it and hand it to the servant back of his chair; or, in the absence of a flunkey, unobtrusively drop it under the table. Also, it was pointed out that to "spit" conspicuously on the floor [illegible] good breeding. Drawingroom etiquette has been handed down ever since. The yellow newspapers are full of it, gravely informing us that, we must not drink out of the finger bowls or eat raw oysters and eat them with a knife.

But not a word all this time about saloon etiquette. The result is that many a young man has blighted his career by not knowing how to behave within the temple of Bacchus. I knew a nice, decent young fellow once upon a time who had never been in a saloon, but had heard his associates talk of them. One day he met one of these friends, and seized with a sudden desire to learn all there was to know of the world, said: "Let's go in and have a glass of beer." The invitation was accepted. As the foaming steins were put before them, the ignorant one put a quarter on the bar, held up a finger and said to the barkeeper, "One!" Naturally the barkeeper was astonished, and the friend had to explain that it was the young chap's first visit to a saloon, and that he, in his ignorance, had acted as he would have done had the two gone into a store to buy hats or socks or shirts. Naturally, it is [illegible] exposed in public. Had his father presented him at an early age with a book on saloon etiquette, he would never have committed this gross error.

There are other things to learn. When invited to drink, and the drink is [illegible], you [illegible] more benefit out of the episode by ordering something high-priced. To prevent the same thing being done to you, it is well to say, "Let's go have a beer." Then your friend will hardly have the nerve to call for whisky.

If [illegible] the barkeeper by mistake [illegible] you should be guided in your conduct by the other fellow's condition. If he is sober, shove the change over to him. If he is not—well, it's risky. Often a man who appears to be far gone is perfectly able to keep track of his money.

After you have played two dollars and thirty cents into the slot machine and won one drink, it is not good form to make sarcastic remarks to the barkeeper unless you are pretty well acquainted with him. On the waterfront it is not good form under any circumstances.

The free lunch counter involves many delicate problems, and various methods of getting a maximum of food while buying a minimum of drink have been suggested. The way generally looked upon as the best is to eat the lunch in an absent-minded way, and not to stay too close to the counter. The barkeeper notices a man who hovers over the food, while one who carelessly grabs a handful in passing and quietly eats it as though he did not fully realize what he was doing, is apt to be unnoticed. On Stockton street, once, there was a saloon which had over the lunch counter a sign reading: "This is no restaurant. Gentlemen will regulate their appetites according to their thirst." But this was looked upon as a very rude announcement, and patrons showed their disapproval by eating sparingly. It should be said, while on the subject of free lunch, that only the lucky demand a separate dish and a clean fork for eating baked beans and potato salad. I knew an artist once who always carried his own fork for free lunch counters, and would jab around with it in some undisturbed part of the dish. But artists are eccentric.

After the eleventh drink, do not lean over the bar and tell your troubles to the barkeeper. He has troubles of his own, of which you at the time are the chief one.

—John Bohunkas.

Here You Are.

IT has remained for the Woman's Christian Temperance Union of Sacramento to discover why the majority of the legislators at the last session of the Legislature, voted so largely in favor of the removal of the State capital from Sacramento to Berkeley. These dear old ladies, at a recent meeting, suggested by resolution the "purifying of the moral atmosphere" of the capital city, by reducing the number of saloons "that derive great revenue from many of these legislators, impairing their reasoning powers, leading them to do such a rash and unjust act as to vote for capital removal." The remedy prescribed by the W. C. T. U. is a reduction of the number of saloons in Sacramento. If they are sincere in their resolution and their belief in a logical deduction, we would naturally suppose they would have asked for a thorough elimination of the aforesaid saloon, on the proposition that if a little medicine is good a little more is better.

A Kentucky Anomaly.

HERE is a rather appalling record of the work of the Prohibitionists in Kentucky: Out of 119 counties, ninety-four are totally dry; nineteen have saloons in only one place, nine with saloons in two places and six where liquor is sold in three or more precincts. There isn't a single county in the State which is totally wet. Two months ago there were eighty two counties dry, which shows that the Prohibitionists have captured twelve counties during that time. Jefferson, Kenton, and Meade counties, in the northern part of the State, are the only ones where a man can get a drink at most any point where there is a settlement.—Midas.

The Original Waukesha Water.

ON August 9, 1868, Colonel Richard Dunbar, a sufferer of diabetes, came to Waukesha to visit his sister, Mrs. Carney, and while there looking at some colts in a pasture, drank from a spring. The effect produced by this water was so beneficial that he took a jug of it back to New York with him, consulted his physician, who, after making a careful examination, advised the Colonel to go back and buy the spring, as he had found the most wonderful treatment for this disease.

Colonel Dunbar came back at once and purchased the pasture and spring, naming it "Bethesda," after the pool of that name, mentioned in the fifth chapter of St. John. He then commenced to advertise the water and put it out on the market, and established agents in every large city in the United States and Europe.

In 1882 the spring was organized as a stock company, under the name of "The Bethesda Mineral Spring Co.," who have pushed the sale of the water until to-day it is one of the best-known waters on the market, and is justly entitled to the distinction of being the original Waukesha Water.

The Operator

Goods Bottled in Bond a Specialty

500 Davis St.
S. E. COR. JACKSON

Frank P. Kennard.
PROPRIETOR

Thos. J. Walsh & Co.

WINES and LIQUORS

15 Powell Street *San Francisco*

DUNCAN SPRINGS
NATURAL MINERAL WATER

From Hopland, Mendocino Co., Cal.

DUNCAN

BOTTLED ONLY BY THE

Duncan Springs Mineral Water Co.

Under New Management

L. J. McGINN, Mgr. San Francisco, Cal.

J. F. ROSSI

Wines Liquors and Cigars

217 219 WASHINGTON STREET

SAN FRANCISCO

JOHN SROUFE & CO.

IMPORTERS OF WINES AND LIQUORS

Fine Kentucky Whiskies

659 and 661 Devisadero St.

SAN FRANCISCO, CAL.

THE CABIN

Mixed Drinks a Specialty

1804 Geary St. Near Fillmore

Goldstone & Wallace

CIGARS

PERSONAL MENTION AND NOTES.

Rongey & Cleary, proprietors of the Napa Wine Company, 117 San Pedro street, Los Angeles, have opened a branch store under the name of the Pico Heights Winery, at 1292 South Main street. It is fitted up in good shape and will no doubt do a fine business, as it is in a neighborhood where a good family trade can be built up.

On the first page of this issue will be found the advertisement of W. A. Taylor & Co., well-known importers in New York. Among the famous foreign brands for which they are sole agents for the United States are: Martini & Rossi Italian Vermouth; John Jameson & Son Irish Whisky; Ardberg Distillery Company Scotch Whisky; Gonzalez, Byass & Co. Sherries; Tanqueray & Co. Old Tom and Dry Gins, etc. These goods are among the finest in the world. Messrs. C. W. Craig & Co., 401 Battery street, this city, are Pacific Coast distributers for W. A. Taylor & Co.

A. Vignier, Inc., find business good, notwithstanding the dreadful conditions due to the exceptionally late winter weather. They are deservedly proud of the record that has been made by Clicquot on the Pacific Coast during the past year. In the twelve months, despite the great disaster, the sales of this celebrated wine on the Coast have been doubled, while in the entire country, the increase of sales has been 35 per cent. Their imported still wines, particularly from the Rhine, are doing very well. And what is as fully as satisfactory, is the fact that collections are better than they were before the fire.

The Southern California Wine Company of Los Angeles have adopted new labels for their goods, in conformity with the provisions of the Pure Food Bill, and have registered the same at Washington. This, with the well-known excellence of the products of their winery, is a guarantee to the buyer of any goods under their label that they are getting exactly what the goods are represented to be. Mr. Hugo Goldschmidt, President of the company, reports business good. Aside from the fine wholesale trade East and locally, this company does a large business with the Southern California tourist trade, shipping case goods back to their friends at home.

LASH'S BITTERS
TONIC LAXATIVE

....SCHMIDT....
LITHOGRAPH CO.
OAKLAND
WINE AND LIQUOR LABELS,
FOLDING BOXES
CORRUGATED PAPER CARTONS, SHELLS,
SELF-SEALING WRAPPERS AND PARTITIONS,
CALENDARS,
SHOW CARDS, HANGERS
STATIONERY

Coast News of the Traffic.

THE Trustees of the city of Colma have reduced the saloon license from $150 to $100 monthly. This is the first time in many years such an item of information has come from the Bards having forty towns or more may pass liquor ordinances. The ordinance is drawn so as not to affect the present

A Portland dispatch announces that the Pabst Brewing Company intends to build one of the largest breweries in the northwest in Portland. An entire block of land has been purchased and the company is negotiating for additional property.

A large modern electrical power plant will be installed by the Olympia Brewing Co. at Tacoma. It is designed to furnish light and power to the big brewery and to furnish light to portions of Tacoma. As there is litigation pending that involves the greater part of the low water falls at Tumwater, the company will install oil engines.

The Western Purity Railroad must be taken a lesson of the Anti-Saloon League in its managing officers maintain them of. There is no other explanation of their future pursuit of anything in the form of rope with desires to obtain a license to sell liquor on the line of their right of way. The representatives of the road are here most of the time and only protesting against the granting of licenses, but occasionally having the nerve to urge and demand a revocation of licenses already granted. Their play is a one sided proposition, backed solely by selfish motives and the company should be properly set upon on every great occasion until they become tired of pursuing this anti-license policy.

Charles Meinecke & Co.

314 SACRAMENTO ST., SAN FRANCISCO, CAL.

Sole Agents Pacific Coast for

"DUFF GORDON SHERRY"

FROM DUFF GORDON & CO., PORT ST. MARY'S, SPAIN

"SWAN GIN"

FROM J. J. MELCHERS & CO'S, SCHIEDAM, HOLLAND

"BOORD'S" OLD TOM AND DRY GINS

FROM BOORD & SONS, LONDON, ENGLAND

"WHITE HORSE CELLAR" SCOTCH WHISKEY

FROM HACKER & CO., ISLAY, SCOTLAND

RESISTANT VINEYARDS.

BY FREDERICK ROLETTI

Fig. 13.—Wax Graft Properly Calloused.

2 feet into the ground and will support the vine perfectly for five or six years if the head is made at the usual height of about 10 inches, or lower. After this, the vine should be stout enough to stand without a stake. If the vines are to be pruned long or given a high head, a 4 to 6 foot stake will be needed and may be put in the first year. As all vines should be pruned short for the first three years, however, it is as well to use small stakes at first and to replace them with longer and heavier stakes when long pruning is commenced. If the vines are to be headed high, 15 to 18 inches, a 4 foot stake will be necessary, and this will have to be a little heavier, $1\frac{1}{4}$ to $1\frac{1}{2}$ inches in diameter.

Suckering and Rooting.—If No. 1 bench grafts from which the stock buds were properly removed before grafting are used, and if they are planted in the way described, there will be very few suckers from the stock, or roots from the scion, produced. Any which do grow, however, must be very carefully and completely removed. The more thoroughly this is done during the first year the less trouble there will be later, and after the third

year there should be hardly any suckers and practically none produced at all.

As the unions are kept covered during the first year a few scion roots will be produced, especially in rich and moist soil. These should be cut off each during the summer cultivation, at about the time of the second hoeing. Any which develop after that may be removed at the winter pruning. No scion roots will be formed in subsequent years if the unions are kept the surface and kept uncovered, as they should be.

Some stocks such as Rupestris, and especially Rupestris St. George, are very prone to throw out suckers, but careful work during the first three years will overcome this tendency. To do this the suckers should never be allowed to mature. Three or four times during the first year the vineyard should be gone over carefully and every sucker cut off close down to the stock at the place where it starts.

If a piece of the base of the sucker is left, especially if the sucker has matured, a lump will form on the stock, from which there will be an inveterate tendency for suckers to form. A little extra work during the first year will prevent the need of a great deal of work in subsequent years. For the first three or four years the collar of the vine should be cleaned off down 4 or 5 inches below the surface every winter or spring by plowing and hoeing away from the vine. This will expose any suckers which have been overlooked during the summer. All such suckers should be cut out very close, care being taken to remove the slight enlargement at the base of each from which new suckers would start in the following summer.

Cultivation.—The cultivation of a grafted vineyard does not differ in any way from that of an ordinary vineyard of vinifera varieties. Deep plowing and thorough summer cultivation are equally necessary and, owing to the tendency of many grafted vines to heavy bearing, fertilization is more likely to be needed. As a rule, the same methods of pruning are applicable. With very vigorous stocks, such as Rupestris St. George, it may be necessary to prune some varieties longer to counteract a tendency to "go to wood." With most stocks, on the other hand, the fertility of the vines is increased and shorter pruning is advisable. In any case, the amount of pruning can be determined by the strength of the vine itself as with ungrafted vines.

III. FIELD GRAFTING.

It is possible to start a resistant vineyard by planting the stocks directly in the field and grafting them there after they are rooted instead of planting bench grafts. This was formerly the commonest method and is still largely practiced in some districts. It is, however, in *all* cases less satisfactory and more expensive than the methods already described. In some cases on steep hillsides in very sandy or stony soil it is almost impossible to make a satisfactory vineyard by field grafting. Good results are sometimes obtained by this method in fairly level loose soils, but the results are so much at the mercy of the weather that even with the best work it is only by chance that good paying vineyards are established in this way. Even when, by an extraordinary combination of favorable conditions, a field grafted vineyard is successfully established, the cost is always more than the cost of a similar vineyard started with bench grafts.

As field grafting is still practiced to a considerable extent, and as many vineyards of resistant stock have been planted, it seems necessary to describe the method.

Preparation of the Stock.—Thorough plowing and subsoiling are even more necessary when planting ungrafted resistants than when planting bench grafts. This is because good results can be obtained only if the resistants are grafted young, and this makes it essential to obtain a good growth the first year. If the stock remains in the ground for two, three, or more years before grafting it becomes hard and intractable, so that a good united union can not be obtained. The soil should be well worked around the row prior to time of vine being grafted, the season following the planting.

grafting over several years. At every stage of the process of starting a vineyard by field grafting some vines may be lost or spoiled, and it is only by the most thorough and careful work that it is possible to avoid the ragged, uneven collection of crippled monstrosities that too often passes for a resistant vine yard.

Age for Grafting.—Whenever possible the vines should be grafted the year after planting. Some stocks may make too small a growth of top and root to make a strong graft the first year, and it will be necessary to leave such stocks a year longer. Any stock which is 1-3 inch thick and has made a fair top growth should be grafted. It is a great mistake to wait two or three years until the vines are $\frac{3}{4}$ or 1 inch thick, as is done by many grafters.

Methods of Grafting.—Wherever possible the vines should be grafted at or above the surface of the ground. In many cases, however, this will be impossible. Some cuttings will have failed to start the top buds and it will be necessary to go below the surface to find a smooth, suitable part of the stock where grafting is possible.

The kind of graft to use will depend on the size of the stock. For stocks up to 2-3 inch in diameter the methods of tongue and wire grafting already described are best. For larger vines up to $\frac{3}{4}$ inch a modification of the ordinary tongue graft is the best. Reference to Figure 26, B, BB, will show how it is modified. If the tongue graft were made in the usual way with stocks of this size it would be necessary to use excessively large scions, which is undesirable, or to have the barks unite only on one side. By cutting the bevel of the stock only part way through the vines, as shown in Figure 26, B, it is possible to make a smaller scion unite on both sides. For still larger vines, those over $\frac{3}{4}$ inch in diameter, the best graft is the ordinary cleft, shown in Figure 26 C, CC.

Tying and Waxing.—No wax or clay should be used on the graft. Anything which completely excludes the air prevents the knitting of the tissues. A little clay, or a leaf may be placed over the split in the stock when the cleft graft is used, simply to keep out the soil. Otherwise there is nothing more suitable or more favorable to the formation of a good union that can be put around the graft than loose, moist soil. If the soil is clayey, stiff or lumpy, it is necessary to surround the union with loose soil or sand brought from outside the vineyard.

It will usually be necessary to tie the grafts. A well-made cleft graft often holds the scion with sufficient force to prevent its displacement and no tying is necessary. Wherever there is any danger of the graft moving, however, it should be tied. There is nothing better for this purpose than ordinary raffia. The raffia should not be bluestoned, as it will last long enough without and will be sure to rot in a few weeks and the trouble of cutting it will be avoided. Cotton string or anything which will keep the graft in place for a few weeks may also be used.

As soon as the graft is made and tied, a stake should be driven and the union covered with a little earth. The hilling up of the graft may be left for a few hours, except in very hot, dry weather. Finally, the whole graft should be covered with a broad hill of loose soil 2 inches above the top of the scion.

(To be continued.)

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Jamaica Rum Shortage

CONSUL ALBERT HALSTEAD of Birmingham supplies the following in regard to the shortage of rum in Jamaica. Though the catastrophe in Jamaica has had little effect on the sale and consumption in Great Britain of articles of Jamaican origin, a Birmingham paper states that there is a scarcity of rum, the result of the fire that followed, and prices have been advanced about three. The paper publishes the following from London:

The demand for rum has been at a standstill for some years and prices have not varied greatly, but at about 0000 puncheons of the former, containing rather over 100 gallons each, were destroyed, the shippers have been compelled to meet the difficulty by raising the price in bond from about 97 to 85 cents. All the best rum is produced in Jamaica, the Demerara being inferior. As however, the sugar plantations of the island were not seriously damaged it may be expected that before long consignments will be received which will restore Jamaica rum to its former price and sale. It is said that the recent prosperous years among the purity of whiskey have had a sequel in the rum trade. Previously it had not been unknown for vatted rum—a blend of Jamaica and Demerara—to be sold as pure Jamaica, but this practice has been stopped by the Excise Service.

Canteens in Soldiers' Homes Barred.

BY a vote of 91 to 86 the House of Representatives decided that no part of the appropriation for soldiers' homes in the sundry civil appropriation shall be available for a home which contains a canteen for the sale of intoxicating liquors. It seems strange that men will allow sentiment to overrule the lessons of experience and common sense. The questions at issue was by no means one of temperance or intemperance, but of human experience with human beings. The inmates of these homes have fought their good fight, and it should be the duty of the government for which they have periled their lives, to see that they have every necessary comfort in their declining years. They are entitled to the things they need and the things they want which could be done only by restoring the canteen.—Exhibitor.

Less Champagne Drank

APPARENTLY champagne drinking in the United States is on the wane. Both the quantity and the value of that beverage imported into the country last year were less than in the preceding one and particularly no greater than a dozen years ago.

This is only one of several surprising features of a statement issued last week by the Bureau of Statistics on the "Ebb and flow of the commerce of the United States in 1906."

The figures show that 301,727 dozen quarts of champagne and other sparkling wines were imported in 1906, valued at $5,855,424, while in the immediately preceding year the number of dozen quarts was 401,514, valued at $5,995,651.

Sparkling Wines in Germany

A REPORT from Consul-General Richard Guenther at Frankfort says that, during the fiscal year of 1905, 13,286,277 quart bottles of sparkling wines were manufactured in Germany, an increase of 1,702,641 bottles over the production of 1904. The exports last year were 1,315,007 bottles. Great Britain took about 460,000 and the United States 125,000 bottles of this German champagne. In the same year Germany imported 1,282,559 bottles of foreign sparkling wine, nearly all of which came from France.

Prizes for Vineyard Apparatus

CONSUL-GENERAL [illegible] of Frankfort announces that in order to promote the use of improved apparatus for combating the grapevine pest known as the [illegible] the Austrian Government has decided to award prizes for the most practical apparatus for [illegible] and those will be given at the vineyard [illegible] in September, the following being the prizes:

The prizes offered for the autumn year No. 1 a diploma of honor and 10,000 [illegible] cash; No. 2 [illegible] purchase of two of the apparatus with [illegible] and [illegible] each; No. 3 [illegible] of a gold medal and 5,000 [illegible] cash. Applications from persons desiring to participate must reach the [illegible] at Klosterneuburg, near Vienna, Austria, by September 15.

Electrolysis Improves Wine—May Be.

A DISPATCH from Berlin on the 23d inst. says: Professor Bottazzi has discovered a method of improving wine by the use of electricity. The Berlin papers say that, in the Royal Cabinet, in M. Potsdam, Professor Bottazzi exposed a quantity of acidulating the passages connecting wine by passing it through pipes in which were placed electrodes. Professor Bottazzi has now perfected the invention so that he has succeeded in bringing to the market wines which retained the quality of [illegible] wines from Algeria and the Orient, by chemically decomposing the [illegible] which they contain.

New Food Laboratory for Pacific Coast.

A NEW food laboratory will be established at San Francisco within a few weeks under the direction of the Bureau of Chemistry of the Department of Agriculture, and a rigorous inspection of all goods shipped into California or those manufactured in that State will be made. Ralph S. Cooke will continue as chief of the Pacific Coast and will be assisted by a corps of six inspectors.

Obituary.

HON. JOHN T. DOYLE, one of the old time and most prominent attorneys of the city in his day, passed away during the month. He was a member of the California State Constitutional Convention of the time that laid the foundation for promoting the splendid judiciary in this State. Mr. Doyle was a man of high ideals, of large ability and the highest integrity. He had passed over a allotted milestone in age.

Thos. J. Dobry, one of the best known winemakers in the State died on the 27th ult. at Healdsburg. He was a pioneer viticulturist of Sonoma and conducted a winery in that county. He left a widow and three sons. The deceased was a native of France, aged 74 years.

The Italian-Swiss Vineyard Company, represented by D. Arnhold & Co., will soon have its products for sale at the old passenger depot opposite the ferry. The new building is fast being completed, and is a reproduction of the former structure, the [illegible] having been burned in the fire of 1906. The installation of the [illegible] has begun in the middle of the month. The installation will have a capacity of 1,000,000 gallons. D. Arnhold & Co. report business satisfactory and anticipating the handling of the present vintage and good shipping facilities over the S. P. Co. The affairs of the company have been at the presidency of Mr. Arnhold since the disaster last April.

Governor Signs Liquor Bill.

[illegible] bill [illegible] within half a mile of [illegible] after [illegible] under the old law, [illegible] with the [illegible] Marvin Hill.

Tennessee Will Be Dry.

By a [illegible] vote in the Tennessee Legislature has passed the Senate bill providing for the extension of what is known as the Adams laws to the entire State, placing Tennessee on the list of prohibition states. The signature of the Governor is practically certain.

South Carolina Enacts Pure Food Law.

THE Legislature of the State of South Carolina, at its session just closed, passed a pure-food law along the lines of the Federal law.

To End Absinthe Traffic.

PARIS, March 22.—The committee on hygiene of the Chamber of Deputies has reported in favor of the prohibition of the distillation, importation, traffic in and sale of absinthe. The commission proposes that the manufacture of absinthe shall cease.

New Fertilizer Factory.

THE Stauffer Chemical Company, San Francisco, announces the completion of its new factory at Stege, California, for the manufacture of superphosphates and all kinds of chemical fertilizers. This makes the fourth factory of this enterprising company. The other three are located in San Francisco and Berkeley.

A short bill of two clauses, the text of which is published by the *Temps*, has been introduced into the French Chamber prohibiting the manufacture or sale of absinthe. The penalties, which may be inflicted singly or together, are imprisonment for not less than three months nor more than two years, and a fine of not less than 500 f. (£20) nor more than 10,000 (£400).

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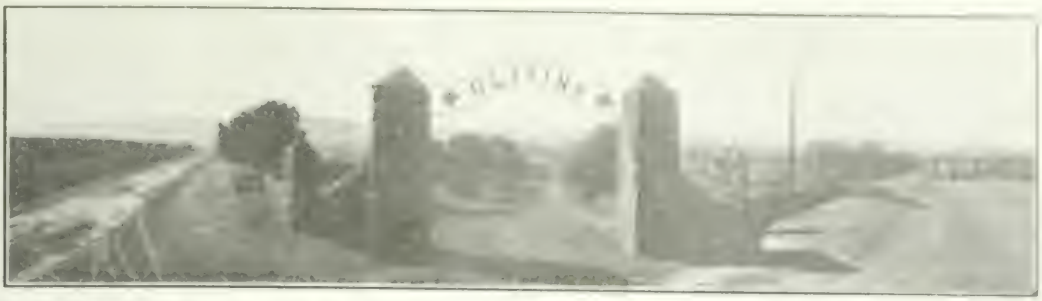
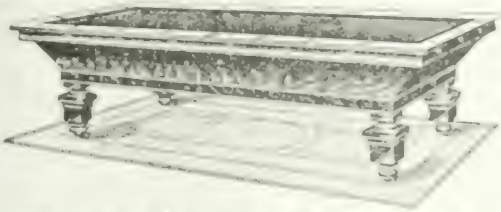


JULIUS PAUL SMITH, Geyser, Sonoma Co., Cal., producer of the Choicest Wines of California, bottled at the Home Vineyard.



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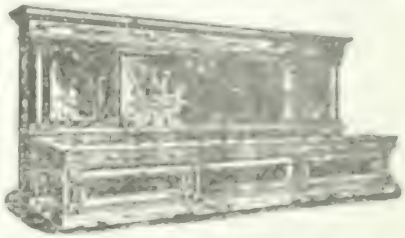

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THE following suggestions concerning [illegible] spraying for [illegible] have been received from Professor Hilgard, Director:

"Every grape grower should supply himself as early as possible with all the sulfur he will need during the season to control the Oidium, or Uncinula, in his vineyard. Many who neglected this precaution last year lost a considerable part of their crops by unchecked [illegible] disease.

In many parts of California the Oidium can be easily controlled in the spring and early summer and so completely eradicated from the vineyard at that time that there will be no danger later, during the summer and the ripening period. Even where there is danger at all seasons, as in the cooler coast valleys, the late control is much facilitated by prompt and thorough treatment during the spring.

The amount of sulfur needed will depend on the locality and method of application. We may reckon that, on the average, in the dryer parts of the interior, one; in the cooler parts of the main coast, two; and within the influence of frequent summer ocean fogs, three sulfurings will be needed. We must provide also for the possibility of having to repeat the first sulfuring in case the sulfur is removed by rain or wind before it has done the work.

Those who are fortunate enough to possess suitable knapsack sulfuring machines will need to use less sulfur than those who are forced to the usual method of distribution by means of perforated cans. Nearly everybody can, however, obtain hand bellows, which are better and more economical than the cans.

The following table indicates approximately the amount of sulfur which will be needed under various conditions for 500 vines:

	Number of Sulfurings.		
	One.	Two.	Three.
Knapsack sulfuring machine	10 lbs.	17.5 lbs.	30 lbs.
Hand bellows	15 lbs.	30.0 lbs.	50 lbs.
Perforated can	20 lbs.	50.0 lbs.	100 lbs.

Allowance is made in this table for those cases where it is necessary to repeat the first sulfurings in locations where two or three treatments are needed. These amounts, however, will be sufficient only if the work is done properly. One proper sulfuring is better than three imperfectly applied.

The best sulfur to use is that which is in the form of the finest powder. With good flower of sulfur less than the amounts indicated above will be sufficient; with coarse ground sulfur more might be needed. The best sulfurs usually cost more per pound, but are the least expensive, as they go farther and are more effective. The quality of the sulfur cannot, however, always be determined by the price.

The color of sublimed sulfur is a clear, bright yellow. The color of ground sulfur will vary with the fineness. Coarsely ground sulfur is almost of the same color as sublimed. When finely ground, the color becomes whitish. The whiter a ground sulfur, the finer it is, provided the color is not due to adulterants.

A good sublimed sulfur should feel as soft as flour when rubbed with the fingers in the palm of the hand. If hard particles are felt, the sulfur is not of the best quality. Ground sulfur always feels a little gritty, but the hard particles should not be large or numerous.

The Agricultural Experiment Station will gladly examine samples of sulfur sent by growers and report on their quality.

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Peach, Pear	Pear	Cocoa	Lemon	Cassis
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Blackberry	Pine Apple		Blackberry	

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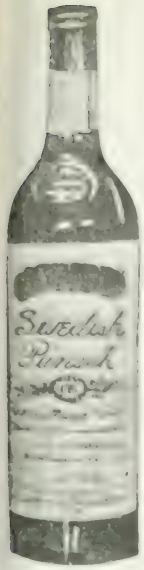

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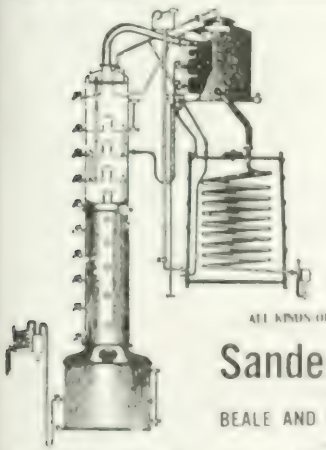

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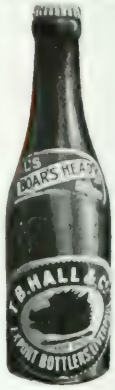

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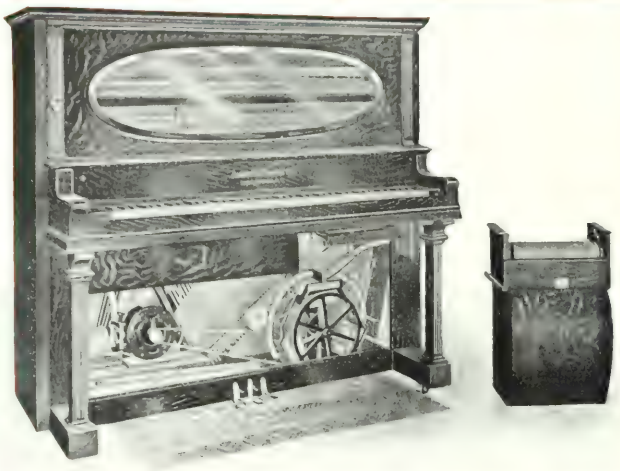

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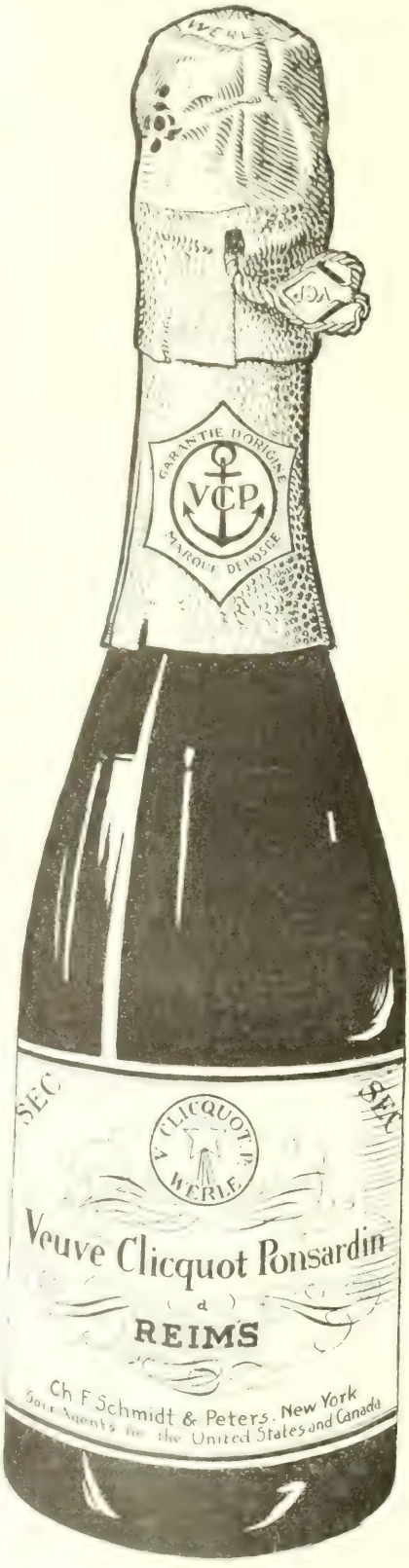

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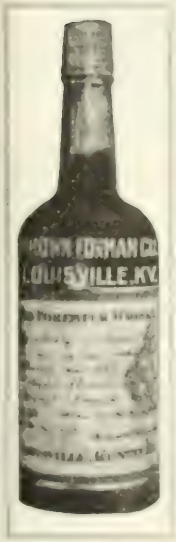

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— MARKET — CONDITIONS

DRY WINES.—The general market throughout the month has been fairly good, the only weak spot being the New Orleans situation, where the so-called "wines" of Ohio have obtained a footing by reason of the increased prices of the California products as compared with those that prevailed before the great disaster, and which served to keep the Buckeye productions out of that market. As shown in an article elsewhere in this issue, the receipts of such wines in the Crescent City during March were in excess of 2000 barrels, while the average number of barrels taken by that market monthly shows no encouraging sign of decreasing. What steps the California shipping trade will take in the event that the National Pure Food Law does not put such sophisticated wines out of business has not as yet been determined, so far as we can learn. It is a bad situation, to say the least. Leading bottling houses are making special preparations to meet the expected increased demand for the wines of California, by reason of the Pure Food Law. The indications are that the industry will profit greatly by this measure.

Exports by sea were of small volume, the totals being 264 cases and 130,347 gallons, valued at $51,613. Imports by sea were 1,159 cases, 81 barrels and 18 sixths; in bond, 593 cases and 31 casks.

SWEETS.—There is nothing in the situation of particular interest, except that it looks very much as though this branch of the industry would soon receive a good boost by reason of the Pure Food legislation, National and State. It is maintained that in so much as the "brick vineyard" people of Cincinnati and other parts of Ohio must so label their stuff as to show that it is counterfeit, a large percentage of the consumers of the sophisticated wines will naturally go to the genuine, when they can be assured what they are getting. The proposition looks plain enough, and if the law is enforced it ought to work out just such results, for it is intended to protect pure goods, and at the same time the public stomach. If the dear people take the bogus stuff knowingly, it is up to them.

Production in the State was very small in March, the total being only 3,179.13 gallons.

The figures for production in March in the First District were 13,322.71 gallons.

BRANDY.—The market continues firm, with prospects of improvement. It is generally believed that this branch of the industry will gain considerably by the operation of the Pure Food Law, because of the fact that foreign productions must stand the test of purity and place of origin as well as the domestic. In this event, in the matter of purity, the California distillates must have a marked advantage. As it is, this branch is making good, steady progress and will do so for many years to come, because the really good qualities of California's best brandies are becoming more generally appreciated.

Exports by sea were very light, the figures being 61 cases and 460 gallons, valued at $1,350. Imports were nominal.

There were produced and bonded in the First district in March, 5,220.04 tax gallons.

Production in the First District in March was [illegible] gallons.

WHISKIES:—Trade during April held up very well, notwithstanding there was a falling off in the local field which, for some unexplained reason, shows weakness. However, it is not much to recall the particular [illegible]. [illegible] that since the [illegible] [illegible] [illegible] the [illegible] [illegible] business has been [illegible] [illegible] the [illegible] and it is [illegible] [illegible] [illegible] [illegible] [illegible] [illegible] [illegible] [illegible] [illegible] [illegible] [illegible] except in certain portions of the city [illegible] [illegible], the roads having become passable, [illegible] [illegible] [illegible] [illegible], and this has practically offset the decrease in [illegible] [illegible]. Country orders are expected to [illegible] [illegible] [illegible] [illegible] [illegible], as the active season will soon be [illegible] [illegible].

Exports by sea during the month were of [illegible] [illegible], the figures being [illegible] cases [illegible] gallons, of the value of [illegible].

Imports by sea were [illegible], the totals being [illegible] cases, [illegible] bbls, [illegible] casks, [illegible] qr casks and [illegible] [illegible] [illegible] [illegible] [illegible], [illegible] casks and 1 bbl.

Miscellaneous exports of wines and liquors, [illegible] cases and [illegible] bbls, valued at $6,371.

IMPORTATIONS.—The importers find that business holds up in a very satisfactory manner, the April record [illegible] a good status as compared with previous months. The [illegible] outlook is good. Imports by sea were: Liqueurs, 17 cases; Whisky, 1,591 cs, [illegible] bbls, 15 pipes, [illegible] cs, [illegible] [illegible]; Beer, [illegible] bbls, 150 hf bbls, 40 qr, 10 bbls; Rum, [illegible]; Brandy, [illegible] cs, [illegible] bbls; Ginger Ale, [illegible]; Wine, 1,159 cs, 81 bbls, 18 sixths; [illegible], 99 cs, [illegible]; Gin, 196 cs, [illegible] bbls; Bitters, 10 cs; Ale, 22 cs, 50 bbls; Cordials, [illegible]; [illegible], 3 bbls; Sake, 22 [illegible], 20 [illegible]; [illegible], 600 [illegible], 10 [illegible]; Sherry, 1,989 [illegible]; Vermouth, 800 [illegible]; Absinthe, 350 cs.

Imports by rail in bond were: Wine, 593 cs, 31 casks; Whisky, 200 cs, 19 casks, 1 bbl; Liquors, 1,165 cs; Brandy, 146 cs, 2 [illegible]; Champagne, 1,602 cs; Gin, 150 cs.

BEER.—Owing to the comparatively cool weather, the demand for malt beverages has not been as large as could have been reasonably expected. However, a fair [illegible] trade has been enjoyed, while the prospects are [illegible] encouraging. Another competitor has entered the field, this time from Napa, California,—a new brand from a new brewery.

Exports by sea were of ordinary volume, the figures being [illegible] pkgs bottled and 377 bulk, valued at $4,824.

Imports by sea were heavy. The totals were: 278 bgs, [illegible] bbls, 150 hf bbls, 40 qrs and 10 bbls.

American Whiskies in Bond

THE quantity of American whisky remaining in bond in San Francisco on March 31, 1907, was [illegible] gallons.

The will of Francis M. Curran, who owned all the stock of the liquor firm of Curran, McCarthy & Co., has been filed for probate. By its provisions Henry Curran of Omaha and John Curran of Dublin are made legatees of the stock of the liquor firm. The widow of the deceased is left an annuity of $1,000, residence and a [illegible] [illegible].

Sanders Copper Works is one of the busiest manufactories in the city. Since the business was started up in the [illegible] [illegible] shortly after the great fire, the institution has been rushed with orders and at the present time has a vast amount of work to turn out for the coming season. There is a large demand for everything pertaining to the wine and liquor and brewing industries. The works now has a [illegible] [illegible] [illegible] for [illegible] all fittings required.

Receipts of Wines and Brandies

The receipts of wines from interior points for the [illegible] days of April were [illegible] gallons. The receipts of brandy aggregated [illegible] gallons.

GOVERNMENT SAYS STRAIGHTS ONLY ARE WHISKIES

In accordance with your suggestion, I have submitted the matter concerning the proper labeling of whisky under the pure-food law to the Department of Justice. I inclose the Attorney-General's opinion. I agree with this opinion and direct that action be taken in accordance with it.

Straight whisky will be labeled as such.

A mixture of two or more straight whiskies will be labeled "Blended whisky" or "whiskies."

Sincerely, yours,

THEODORE ROOSEVELT

OPINION OF THE ATTORNEY GENERAL.

APRIL 10, 1907.

In accordance with your instructions, I have examined the papers referred to me by you, at the suggestion of the Secretary of Agriculture, and herewith submit you my opinion on certain questions which appear from the said papers to have arisen in connection with the labeling or branding of different kinds of spirit, claimed by their manufacturers or proprietors to be entitled to the name "Whisky," with or without qualifying words. In addition to the papers referred to me by you, I have received and considered a number of other papers submitted to me by various individuals, including Messrs. Hemphill and Worthington and Mr. W. M. Hough, as counsel for certain distillers and rectifiers interested in the questions under consideration, and I have personally gathered some further information which seemed to me material in view of the character of the questions involved.

These questions have arisen in the construction of section 8 of the act approved June 30, 1906, entitled:

"An act for preventing the manufacture, sale, or transportation of adulterated or misbranded or poisonous or deleterious foods, drugs, medicines, and liquors, and for regulating traffic therein, and for other purposes,"

and generally known as "the pure food law." The portion of that law bearing upon the points in dispute is section 8, which, so far as material, is as follows:

SEC. 8. That the term "misbranded," as used herein shall apply to all drugs, or articles of food, or articles which enter into the composition of food, the package or label of which shall bear any statement, design, or device regarding such article, or the ingredients or substances contained therein, which shall be false or misleading in any particular. * * * That for the purposes of this act an article shall also be deemed to be misbranded: * * * In the case of food: First. If it be an imitation of or offered for sale under the distinctive name of another article. * * * Fourth. If the package containing it or its label shall bear any statement, design, or device regarding the ingredients or the substances contained therein, which statement, design, or device shall be false or misleading in any particular: *Provided*, That an article of food which does not contain any added poisonous or deleterious ingredients shall not be deemed to be adulterated or misbranded in the following cases:

First. In the case of mixtures or compounds which may be now or from time to time hereafter, known as articles of food, under their own distinctive names, and not an imitation of or offered for sale under the distinctive name of another article, if the name be accompanied on the same label or brand with a statement of the place where said article has been manufactured or produced.

Second. In the case of articles labeled, branded, or tagged, so as to plainly indicate that they are compounds, imitations, or blends, and the word "compound," "imitation," or "blend," as the case may be, is plainly stated on the package in which it is offered for sale: *Provided*, That the term blend as used herein shall be construed to mean a mixture of like substances, not excluding harmless coloring or flavoring ingredients used for the purpose of colorings and flavoring only: *And provided further*, That nothing in this act shall be construed as requiring or compelling proprietors or manufacturers of proprietary foods which contain no unwholesome added ingredient to disclose their trade formulas except in so far as the provisions of this act may require to secure freedom from adulteration or misbranding.

Before stating or discussing the particular questions as to which you desire my opinion, I think it will conduce to clearness to call attention to the general purpose of this act and to some considerations founded thereon.

The primary purpose of the pure food law is to protect against fraud consumers of food or drugs; as an incidental or secondary purpose, it seeks to prevent, or, at least, discourage the use of deleterious substances for either purpose; but its first aim is to insure, so far as possible, that the purchaser of an article of food or a drug shall obtain nothing different from what he wishes and intends to buy. According to the recognized canons of statutory construction, the language of its provisions must be interpreted with reference to and in harmony with the primary general purpose; so that, in determining the proper nomenclature for articles of foods as defined in the act, the intention of the law will be best observed by giving to such articles names readily understood and conveying definite and familiar ideas to the general public, although such names may be inaccurate in the view of a chemist or physicist or an expert in some particular industrial art, as in the distillation and refining of spirits. Moreover, the same name may be given by dealers or by the general public to two or more substances varying very materially in their scientific characteristics and this fact must be given due weight in passing upon questions of branding or labeling under the law.

Human experience has associated certain impressions on the senses of taste and smell with the consumption of certain articles of food, and the so-called "flavor" which expresses the resultant of these impressions constitutes a factor of decisive weight in determining the similarity or identity of substances of this character to the mind of the ordinary member of the community, quite irrespective of the relative importance of these chemical or physical properties in the substances which impart this flavor as compared to their other chemical or physical properties. This fact is aptly illustrated by a question considered at much length in the papers referred and also submitted to me as above, namely: "What is Whisky?" A chemist or a distiller might answer this question altogether differently from the ordinary purchaser of whisky for his own consumption; but the purchaser's view of the matter is material to attain the primary purpose of the pure food law; and I think it may be safely said that what he means by "whisky" when buying it is a distilled spirit, fit for use as a beverage and having the particular flavor which human experience has classified as that of "Whisky." Undoubtedly the flavors of different kinds of spirits all known as "Whisky" differ considerably, and it may be that the general impression of their similarity is due, in some measure, to imagination or imperfect memory; nevertheless, a distinct and definite idea is suggested to the mind by the words "whisky flavor;" this idea is an essential factor in ascertaining the identity of a spirit claimed to be whisky, and, in my opinion, it is the decisive factor in determining the relative weight of the claims of two or more kinds of spirit to the name.

With this preliminary explanation, I proceed to state what I understand to be the questions as to which my opinion is desired. In substance, these are:

First. Under what circumstances should a distilled spirit be labeled or branded "Whisky" without any qualifying words?

Second. Under what circumstances should a liquid be marked a "Blend of whiskies," or "Blended whisky," or "Blended whiskies?"

Third. Under what circumstances should a liquid be marked as a "Compound of whisky," or "Compounded whisky," and what word or words, if any, must be added to such title to make the same appropriate under the law?

Fourth. Under what circumstances, if at all, could a distilled spirit, with additions of coloring and flavoring substances, be termed "Imitation whisky?"

Before dealing directly with these questions, I think it may be well to indicate the application of this law to a class of liquids affording a field for its interpretation with less opportunity for dispute—I refer to wines. It will not be questioned that to be branded or labeled "Sherry," "Port" or Madeira," a wine must have inherently, and not because any other substance is added to it, the flavor known as that of sherry, port or madeira, as the case may be. There are different kinds of each of these wines; experts can recognize different brands or vintages by their respective flavors, and these flavors vary considerably; nevertheless, there can be no doubt that the sherry, the port and the madeira flavors are distinct from each other, and that each of them has some quality of its own shared by all varieties of the same species of wine.

There is, however, an evident distinction to be drawn between a wine such as sherry, port or madeira, and a wine such as champagne. In the view of a chemist or physicist, champagne would be doubtless described as "a compound," for it consists essentially of a wine, of sugar and of an aerating gas, three

[illegible] sweetened and aerated, or, in other words, a composite substance

[illegible]

[illegible]

There is nothing in this definition about "likeness" in the substances mingled; this feature is introduced for some special purpose in the law, and [illegible] this more clearly we may also note the same Dictionary's definition of "Compound." [illegible]

"Compound, n. That which is compounded or formed by the union of mixture or elements, ingredients, or parts; a combination of simples."

[illegible] mixtures of liquids in ordinary speech, but the Pure-Food Law establishes a distinction of its own between them based upon the character of the ingredients entering into the mixture. In discussing therefore what degree of "likeness" between the mingled substances will justify their designation as a "Blend" it must be always and carefully remembered (1) that "Blend" is meant to be something essentially different from "Compound," and (2) that the subject under consideration is a name for an article of food to be embodied [illegible] plained. Without going into metaphysical distinctions, or needless explanations, it is my opinion that effect will be most surely given to the evident intent of this provision of the law if it be held that "Blend," as a substantive, or "Blended," as an adjective, can be properly and legally used in brands or labels under the act of 1906 only when *a single substantive*, either in the singular or in the plural, need follow to appropriately and adequately designate the combination. [illegible] tion by a single generic term they must be substances known by the same name, and that name must be sufficiently distinctive to afford reasonable warning to a purchaser.

If, therefore, the question be what ought to be called "Blend of Sherry," or "Blended sherry," or "Blended sherries," I think that such terms could be applied with propriety only to a mixture of two or more sherries, and not to a mixture of sherry with port or with madeira. This is not because "likeness" does not exist between the three kinds of wine mentioned, nor because great similarity may not be found in their chemical composition; it is quite possible that, in the latter respect, some kinds of sherry would be found to have a greater resemblance to some kinds of port than to other kinds of sherry, just as the chemical composition of a diamond might have much greater similarity to that of coal than to that of some other gems; but the term "Blended sherry" could not be appropriate to a mixture of sherry and port; it would mislead an intending purchaser as to the fact that port entered into the combination; the latter might be named with equal propriety "Blended port." On the other hand, if this mixture should be termed a "Blend of port and sherry," there is no distinction in generic designation between a mixture of these two [illegible]tive wines and a mixture of two sherries or of two ports, and I think the law clearly intended there should be such a distinction. It might be, perhaps, consistent with the law to call such a mixture "Blended wines," but this [illegible] specific; it might designate a mixture of burgundy [illegible] of the act of 1906 that the term "Blended sherry," or "Blend of sherry," or "Blend of Sherries," shall designate a mixture of two or more kinds of sherry [illegible] sherry" would appropriately designate a mixture [illegible]

[illegible] tilled water to reduce it to the [illegible] duced which tastes and smells [illegible] produces substantially the same [illegible]

[illegible]

[illegible]

"Whisky, [illegible] distillate.

[illegible] often from malted barley."

[illegible]

"A spirit [illegible] terials, as [illegible]

[illegible] generally known [illegible] occasionally [illegible] spirit and [illegible]

[illegible] ment in which the [illegible] whiskies," any one [illegible]

[illegible]

more nearly accurate to say that each of these different kinds of neutral spirit is a like substance to one of any other kind, but, if we concede that ethyl alcohol is a "like substance" to whisky, then we must also concede that brandy and rum are "like substances" to whisky, also, because each of them, on precisely the same grounds, can be likened to neutral spirit. It is undoubtedly true that only a very small proportion (less than the half of 1 per centum) of [illegible] neutral spirit, but this is equally true of brandy and rum, and it is precisely

In the nature of things there can have been, as yet, no judicial decisions as to the meaning of the terms used in the pure food law, but section 3247 of the United States Revised Statutes, as amended in 1879, 1880, and 1899, has been cited to me to show the "likeness" of whisky and neutral spirit as matter of law. I find, however, nothing in that section at all relevant to the present discussion. It requires the cask to indicate "the particular name of such distilled spirits as known to the trade, that is to say, *high wines, alcohol* or *spirits*, as the case may be." It is undoubtedly true that in distillation under the improved methods of modern times a neutral spirit may be produced at a later stage of the process out of something which at an earlier stage of the process was crude whisky or so-called "high wines;" but this no more shows neutral spirit to be a "like substance" to whisky than vinegar is a "like substance" to cider or to wine, or that beef is a "like substance" to veal.

My attention has been likewise called to the case of Taylor Company v. Taylor in the Court of Appeals of Kentucky (85 S. W. R., 1085) as establishing [illegible] and ethyl alcohol as "a blend" or "blended." In this case it was determined that the selling of whisky mixed with neutral spirit under a label which might lead the uninitiated to [illegible] the manufacturer of the "straight" article. In its opinion the court says:

"The defendant may properly sell his brand of 'Old Kentucky Taylor,' provided he so frames his advertisements as to show that it is a blended whisky; but he cannot be allowed to impose upon the public a cheaper article and thus deprive appellant of the fruits of his energy and expenditures by selling his blended whisky under labels or advertisements which conceal the true character of the article, for this would destroy the value of the appellant's trade."

This decision was rendered on March 17, 1905, more than a year before [illegible] mixture of whisky and neutral spirit as "blended whisky," the court had not, of course, in mind the definition of "Blend" in that law, which, as above noted, is altogether novel and arbitrary; on the other hand, the decision may have been considered by the Congress when it framed the pure food law; and the special and original definition of "Blend" given in that law, may have been intended for the very purpose of making more difficult such frauds as the Court of Appeals in Kentucky condemned in this case.

I conclude, therefore, that according to the true intent of the pure food law, a mixture of whisky with neutral spirit must be deemed a "Compound" and not a "Blend," although the spirit may be a distillate from the same substance used to furnish the whisky, and that such a mixture stands on the same footing as a mixture of whisky and brandy or of whisky and rum.

The definition of "Whisky" as a natural spirit involves as its corollary that there can be such a thing as "Imitation whisky." If the same process were followed of which we spoke in connection with artificial wine, namely, if ethyl alcohol, either pure or mixed with distilled water, were given, by the addition of harmless coloring and flavoring substances, the appearance and flavor of whisky, it is impossible to find any other name for the product, in conformity with the pure food law, than "Imitation whisky."

An interesting question remains, the question, in my opinion, of greatest difficulty connected with the subject; namely, whether a mixture of a liquid such as has just been described, or, indeed, a mixture of ethyl alcohol itself with whisky ought to be labeled "Whisky" at all. When the words "Compound" or "Compounded" are used in the act, it is, in my judgment, *ordinarily* necessary, that *two* substances, at least, should be mentioned as entering into the combination described; in other words, it would not be accurate to call a mixture of port and sherry "Compounded sherry" or "Compounded port;" such a mixture must be designated as "Sherry compounded with port" or "Port compounded with sherry" or "Compound of port and sherry." As above stated, this would be, to say the least, no less true if an imitation sherry were used to mix with a genuine sherry, and, at first sight, it would seem that the same reasoning would deny the name "Whisky" to a compound of "straight" whisky and ethyl alcohol whether with or without coloring and flavoring substances. There is, however, a distinction between the two cases, and it is not *universally* true [illegible] follow "Compound" [illegible] ded," although it is true, in my opinion, that only one substantive can appropriately follow "Blend" or "Blended."

In the first place, we may note that the "Imitation sherry" described above would not be a wine at all, while ethyl alcohol is clearly a spirit; this distinction, however, is not essential. But, so far as I know, no practice exists in the wine trade of mixing port with sherry or genuine with artificial sherry and calling the mixture by the name of either one of its ingredients. On the other hand, there is and has been for a long time in existence a well-known practice of mixing ethyl alcohol with whisky to give the latter an artificial age and thus produce the so-called "mellowness" of old whisky, which is caused by the gradual and partial evaporation of the essential oils contained in new whisky; and it seems to be a long and well established custom in the trade to call the mixture of whisky and alcohol thus produced "Blended whisky." For the reasons above set forth, I think the law has forbidden the use of the adjective, but it is otherwise with the noun.

In the Encyclopaedia Britannica of 1878, Vol. VII, under the head "Distillation," there is the following statement:

"Flat bottomed and fire heated stills are considered the best for the distillation of malt spirit, as by them the flavor is preserved. Coffey's still, on the other hand, is the best for the distillation of grain spirit, as by it a spirit is obtained almost entirely destitute of flavor and of a strength varying from 55 to 70 over proof. Spirit produced of this high strength evaporates at such a low temperature that scarcely any of the volatile oils on which the peculiar flavor of spirits depends are evaporated with it, hence the reason why it is not adapted for the distillation of malt whisky which requires a certain amount of these oils to give it its requisite flavor. The spirit produced by Coffey's still is, therefore, chiefly used for making gin and factitious brandy by the rectifiers, or [illegible] *mixed with malt whiskies by the wholesale dealers*."

The practice therein described has become during the past twenty-eight years much more general than it then was, in the United States as well as in Great Britain, and improvements in the art of distillation have rendered it much easier and more profitable.

As above explained, I consider "Champagne" a suitable label or brand for the composite wine known by that name. If a natural wine existed which was sweet and sparkling and also generally known as "Champagne," a mixture of the two might be, I think, appropriately called "Compound" or "Compounded champagne," and, in accordance with this analogy, I conclude that a combination of whisky with ethyl alcohol, supposing, of course, that there is enough whisky in it to make it a real compound and not the mere semblance of one, may be fairly called, "Whiskey;" provided the name is accompanied by the word "Compound" or "Compounded," and provided a statement of the presence of another spirit is included in substance in the title. I am strengthened in this conclusion by understanding from the papers you have referred to me that it has been reached by the Department of Agriculture as well.

The following seem to me appropriate specimen brands or labels for (1) "straight" whisky, (2) a mixture of two or more "straight" whiskies, (3) a mixture of "straight" whisky and ethyl alcohol, and (4) ethyl alcohol flavored and colored so as to taste, smell and look like whisky:

(1) Semper Idem Whisky: A pure, straight whisky mellowed by age.

(2) E Pluribus Unum Whisky: A blend of pure, straight whiskies with all the merits of each.

(3) Modern Improved Whisky: A compound of pure grain distillates, mellow and free from harmful impurities.

(4) Something Better than Whisky: An imitation under the pure food law, free from fusel oil and other impurities.

In the third specimen it is assumed that both the whisky and the alcohol are distilled from grain.

I remain, sir, yours very respectfully and truly,

CHARLES J. BONAPARTE,
Attorney General

Winery for Sale

The best winery in Lower California, near Ensenada, well equipped. 100 acres in vines all bearing. Over 300 acres more land for grain and grazing. The whole Republic of Mexico for market as no wineries are known on the Coasts and very few if any, in the interior.

Large quantities of wines and brandies are imported to all parts of the Republic from California. Import duty on wine is 80 cents per gallon in bulk and more in bottles. Owners retiring. Price, $50,000 U. S. coin including everything. $20,000 cash, balance in easy payments.

ANDONAEGUI & ORMART,
Mexico,
Ensenada, Lower California.

LASH'S BITTERS
TONIC LAXATIVE

Los Angeles Department

LOS ANGELES, April 29.—One of the boldest [illegible] attempted in Los Angeles failed because the Mayor of the city saw a new light. It was proposed to restrict the wholesale liquor houses to the same district in which retail liquors are permitted. The ordinance establishing this zone was passed by the Council, but it was vetoed by Mayor Harper. If the ordinance had become effective it would have put twenty-three wholesale or family liquor stores out of business. As the Mayor said in his veto message, it would have confiscated at least $[illegible] worth of property. It is a significant fact that the dealers inside the zone favored the ordinance and were disappointed because it was vetoed. But a great majority of the patrons of the places in the residence districts opposed. There is in Los Angeles almost a continual agitation over some phase of the liquor question. But the liquor men are learning that so long as they pursue the even tenor of their way and do not undertake to upset conditions they are not in danger of being molested. The tendency of the retailers to invade the residence sections of the city causes all the trouble now. The old-established firms deplore this policy, for they see in it a reason for the existence of the faction that is opposing the traffic. On the whole, the present administration of the city has been fair to the liquor interests.

Social and commercial clubs have been so unfortunate as to come under the observation of Mayor Harper's advisers. The result is a proposal for a license tax ranging from $50 a month for the California and Jonathan clubs and the Union League, down to $20 a month for little blind pigs, organized under the State law as clubs for the purpose of selling liquor. Chief of Police Kern has reported that there are fifty of these social and commercial clubs here, all operating under a State charter and outside the jurisdiction of the police department.

The well-known firm of Adloff and Hauerwaas will remain in business, despite the fact of the death of John Hauerwaas. It is proposed to incorporate under the old name and continue at the old stand as the Los Angeles branch of the Wieland Brewery.

All the better class saloons of Los Angeles are endeavoring to cut out all the colored trade. The colored men of the city have seemed determined to be served in the white men's places and the white customers naturally object. By a tacit, if not formal, agreement, the saloons began refusing to serve colored men. In certain places placards were put up giving notice that colored trade was not desired. Under pressure of the colored voting population, Mayor Harper notified the liquor men they must take down the notices [illegible] or lose their licenses. The notices came down, but the thirsty blacks do not get their drinks in the white men's places. Certain retail dealers evade the actual refusal by telling the black would-be customer that his drink will cost him a dollar; others simply refuse, relying on their [illegible].

Three [illegible] licenses have been issued by the County Board of Supervisors: [illegible] dale.

[illegible] the City Attorney's ruling [illegible]

The City Attorney has been asked to prepare an ordinance providing for a monthly license of $5 to be imposed upon drug stores selling liquor for medicinal purposes only. There are approximately 150 drug stores in the city at present which sell liquors. On this basis the proposed tax will yield an additional revenue of $9,000 a year.

According to the rules of the Board of Supervisors, all county licenses for the sale of liquor [illegible] expire on the last day of each month. [illegible] end of March that the Supervisors [illegible] for a week. This resulted in [illegible] all liquor-selling places in the county to do business one day without a license.

[illegible] Main and [illegible] streets [illegible]

The legal dispute between the Maiers and George Zobelein over the control of the Maier & Zobelein brewery has been settled out of court. It is said the Maier family paid George Zobelein $[illegible] for his interest in the [illegible]. The Maiers will greatly enlarge the plant.

L. W.

O. H. [illegible] Louisville, Ky. [illegible]

WINE AND BRANDY EXPORTS BY SEA

EXPORTS OF WINE

FROM MARCH 21 TO APRIL [illegible], 1902.

			$[illegible]
		[illegible]	[illegible]
		[illegible]	[illegible]
		45,191	20,175
		[illegible]	[illegible]
		[illegible]	17,481
		[illegible]	[illegible]
		[illegible]	[illegible]
		[illegible]	[illegible]
		[illegible]	[illegible]

WHISKY.

		Gallons	Value.
		[illegible]	$[illegible]
		[illegible]	[illegible]
		[illegible]	[illegible]
		[illegible]	[illegible]
		[illegible]	[illegible]
		[illegible]	[illegible]
		[illegible]	[illegible]
Philippine Islands		1,768	2,454
" South America		[illegible]	1,218
		[illegible]	[illegible]
		[illegible]	$11,96[illegible]

BRANDY

		Gallons	Value.
		[illegible]	$[illegible]
		[illegible]	[illegible]
" Central America		[illegible]	[illegible]
		[illegible]	1,170
		[illegible]	1,20[illegible]
		[illegible]	[illegible]
		160	$1,330

		Gallons	Value.
		[illegible]	$[illegible]
		[illegible]	1,571
		[illegible]	3,033
		[illegible]	[illegible]
		[illegible]	$1,38[illegible]

MISCELLANEOUS.

	Pr. Lager, 5 cs Cider, Contents [illegible]
	[illegible] Ale, 1 cs Cider
	[illegible] Mineral Water, [illegible] cs Gin
	[illegible] Champagne, 1 cs Fruit Juice
	10 cs Ginger Ale
	Mineral Water, [illegible] cs Champagne
	[illegible] Ale, 1 cs Sherry, 1 cs Porter
	[illegible] Fruit Juice, 1 cs Aguardiente
	Mineral Water, 90 cs Cognac, 2 cs Champagne
	[illegible] Liqueurs, [illegible] cs 6 bbls Alcohol
	[illegible] Gin, 10 cs Gin, 3 cs Cordials
	[illegible] cs, 20 cs 8 bbls Spirits
	[illegible] cs Kummel, 1 cs Bitters
	[illegible] cs Cognac, 1 cs Fruit Juice
Japan	10 cs Mineral Water, 15 cs Cherries in Maraschino
	[illegible] cs Sherry, [illegible] cs Mineral Water
	[illegible] bbls Gin
	50 cs Gin
Total	850 cases, 21 barrels
	$9,578

IMPORTS BY SEA

IMPORTS BY SEA.

FROM MARCH 21 TO APRIL [illegible], 1902.

FROM LONDON—Per [illegible], March 1.

[illegible]	Order.

FROM PUGET SOUND—Per steamer [illegible], March 5.

[illegible] Wines	W. Lütgens.
[illegible]	[illegible]
[illegible] Beer	Menke & Eisenacher.

FROM SEATTLE—Per steamer Watson, March 14.

[illegible] Beer	J. Rapp & Son.
[illegible] Beer	John Gallois.

FROM LIVERPOOL—Per bark Kildalton, March 21.

[illegible] cases Whisky	C. W. Clegg & Co.
[illegible] cases Scotch Whisky	" " " " "
[illegible] octs Rum	" " " " "
4 bbls 20 octs Whisky	Hellmann Bros.
[illegible] octs Rum	[illegible]
[illegible] octs French	[illegible]
[illegible] bbls Beer	[illegible]
20 hogs Ginger Ale	[illegible] Bottling Co.
18 cases Wine	[illegible]
50 [illegible] cases Whisky	Wm. Wolff & Co.
600 bots Whisky	Jo. Ferrari & Co.
150 octs Whisky	C. de Metz & Co.
20 bots Brandy	" "
1 bbl Whisky	Union Club.
100 bbls Steel	Order.
[illegible] cs 100 bbls Gin	"
10 bbls 10 hhds Beer	"
[illegible] cs Brandy, 10 cs Bitters	"
50 bbls Ale, 5 bbls Cordials	"
100 bbls 10 octs Whisky	"

FROM SEATTLE—Per steamer City of Puebla, March 24.

20 bbls Beer	Order.

FROM SAN DIEGO—Per steamer State of California, March 25.

[illegible] cs Whisky	C. de Metz & Co.

FROM SEATTLE—Per steamer Buckman, March 25.

[illegible] octs Beer	John Rapp & Son.

FROM HONOLULU—Per steamer Alameda, March 26.

90 cs China Wine	Williams, Dimond & Co.
1 bbl Wine	Order.

FROM CHINA—Per French steamer Amiral Fourichon, March 27.

600 cs Miso	G. W. McNear.
20 tubs Sake	" " "

FROM JAPAN.

1856 tubs Shoyn	G. W. McNear.
10 tubs Miso	" " "
25 csks Sake	" " "

FROM HONGKONG—Per steamer Dakotah, March 29.

1049 cs Wine	Order.
15 pkgs Cassia	"

FROM PUGET SOUND—Per steamer City of Topeka, March 30.

166 bbls Beer	J. Fauser.

FROM SEATTLE—Per steamer Watson, April 2.

820 bbls Beer	J. Rapp & Son.
278 bbls Beer	Kirchner & Mattle.
250 bbls Beer	Southern Pacific Railway Co.
500 bbls Beer	Tacoma Bottling Co.
140 bbls Beer	Order.

SIMON LÉVY & CO.

IMPORTERS AND WHOLESALE LIQUOR DEALERS

SPECIALTIES

P. Garnier, Enghien les Bains
Abricotine and other Cordials

Legler Pernod, Couvet & Pontarlier
Absinthe and Kirschwasser

Hills & Underwood, London
Old Tom Gin, Dry Gin, Sloe Gin and Orange Bitters

C. A. Lindgren & Co., Stockholm
Swedish Punch

A. J. Anderson & Sons, Goteberg, Sweden
Branvin and Aquavit

R. Slater & Co., Glasgow
Ben Cruachan Scotch Whiskey

Connor & Sons, Belfast, Bally Castle Irish Whiskey

PHONE MARKET 772 208 TWELFTH STREET, NEAR HOWARD SAN FRANCISCO

IMPORTS BY RAIL IN BOND

Via New York—

From New York—

1 cask Wine ..

Via New Orleans—

2 casks Brandy ..

Via Boston—

2 casks Whisky ... Liverpool

What Is Legal Whiskey?

IT is only a question of a few months' time until the Supreme Court of the United States will be called upon to determine the questions, "What is whiskey?" for the benefit of the people of this country, says Hugh Reynolds, in the New England Grocer Journal. There was distilled in the United States the last current year, 147,000,000 gallons of all kinds of spirits. A large percentage of this vast quantity of spirits is obtained from Indian corn distilled over an intensely hot fire. In this way the distiller gets about five gallons and a quarter of spirit from a bushel of corn. If corn costs wholesale 50 cents a bushel, it will be seen that the crude spirit costs less than 10 cents per gallon. But this crude nauseous smelling stuff cannot be used as it leaves the still; it has to go through a rectifying process, which consists usually in filtering it through compressed granulated charcoal. This treatment separates the bad-smelling, poisonous properties from the spirit. The product is then called rectified spirits in the trade.

This firewater, called rectified spirits, is not whiskey, yet it is made to do duty as such in Ireland, Scotland and the United States. In Ireland and Scotland in olden times, whiskey was made entirely of malted grain in pot stills. The whiskey produced in those pot stills was called "Poteen" in Ireland. In the early part of the last century the British Government destroyed over 19,000 illicit stills in Ireland in three years. Those stills had all been engaged in converting malted grain into "Poteen" in contradistinction to the raw grain distillation of the present day, which the people in Ireland, by force of habit, still "Poteen" the finest whiskey."

The whiskey trade has to depend in the British Isles as it does in the United States, on their own grain, whether there is barley to spare or not, whether it will produce enough of the cheap rectified spirits for the compounders and consumers of Irish and Scotch whiskey.

There was distilled in Scotland the past year [illegible] gallons of cheap spirits from American Indian corn. Besides there was a quantity of cheap spirits brought in bonded from Germany. All of this stuff has been exported as Scotch whiskey. The total output of Scotch whiskey last year was 30,000,000 gallons. It has been proved in expert testimony that the best samples of Irish and Scotch whiskey examined in connection with [illegible] before a London court in the past year contained only 36 per cent of real whiskey, the other 64 per cent was cheap rectified spirits. The people in the United States do profoundly [illegible] in the matter, not only on account of the quantity of fake whiskey shipped on the American market, but also on account of the comparative quantity of [illegible] whiskey with which the country is flooded. When you begin to [illegible] that over 100 million gallons of whiskey is consumed from natural causes, it does not require a vivid stretch of the imagination to be able to comprehend the true character of the widely advertised compounds, compounded whiskeys, that are not sold on every hand in the trade.

WANTED, first-class liquor salesman for Los Angeles and vicinity. Only those having an established trade and good recommendations need apply. Address Ferdinand Westheimer & Sons, St. Joseph, Mo.

You Can Class a Man by the Clothes He Wears

BE IN THE A-1 CLASS

I can make you look from the smallest to the swellest Prices right

P. F. Pinnella

Men's Tailor

17 Montgomery Ave.

San Francisco, Cal.

BRANDY PRODUCED.

OFFICIAL REPORT

	Tax Gals.
	4,587.2
	260.3
	1,193.9
	9,502.7
Transferred from special bonded warehouse to special bonded warehouse, Eastern Districts	16,322.8
	10,122.5
	817,115.4

	Tax Gals.
	633.2
Transferred from distillery to special bonded warehouse, First District, California	4,086.0
Transferred from distillery to special bonded warehouse, Eastern District	
Transferred from special bonded warehouse to special bonded warehouse, First District, California	
Transferred from special bonded warehouse to special bonded warehouse, Eastern District	9,505.6
	11,990.1
	353,510.6

SWEET WINE PRODUCED.

Month of March, 1907	Pkgs.	Tax Gals.
Brandy withdrawn from distillery for fortification	5	101.5
Brandy withdrawn from special bonded warehouse for fortification		
Brandy actually used for fortification	5	101.5

	Wine Gals.
	61.06
	408.73
Muscat produced	
Total sweet wine produced in March, 1907	469.79

Month of March, 1907	Pkgs.	Tax Gals.
Brandy withdrawn from distillery for fortification	3	610.9
Brandy withdrawn from special bonded warehouse for fortification		
Brandy actually used for fortification	3	610.9

	Wine Gals.
	2,709.34
Sherry produced	
Muscat produced	
Total sweet wine produced in March, 1907	2,709.34

Braunschweiger & Co.

(INCORPORATED)

Importers and Liquor Merchants

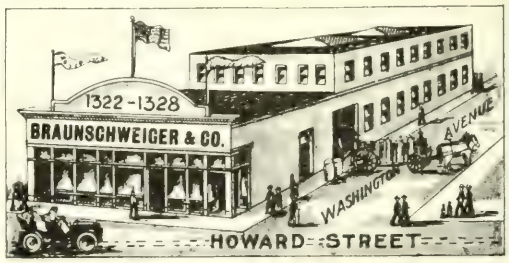
1328 Howard Street

Between 9th & 10th Streets

San Francisco

Reimported KENTUCKY WHISKIES in [illegible] paid. Re-bonded in the United States bonded warehouse in San Francisco.

Sole Agents: JULIUS HALLER MINERAL WATER, HAMBURG, GERMANY.



BRANDY PRODUCED.

OFFICIAL REPORT

FIRST DISTRICT—Month of February, 1907

Produced and Issued	
Received from distillery, Fourth District, California	
Received from special bonded warehouse, Eastern District	
Transferred from distillery to special bonded warehouse, Eastern District	
Transferred from special bonded warehouse to special bonded warehouse, Eastern District	
Exported	
Tax paid	
Remaining in bond March 1, 1907	

SWEET WINES PRODUCED.

FIRST DISTRICT—Month of February, 1907

Brandy withdrawn from distillery for fortification	
Brandy withdrawn from special bonded warehouse for fortification	
Wine produced	
Sherry produced	
Angelica produced	
Muscat produced	
Malaga	
Total sweet wine produced in February, 1907	

Obituary

Passing of John Butler

By the death of John Butler, who died suddenly of heart failure in Rome on Monday last, a prominent and popular figure has been removed from San Francisco business circles, as he was probably one of the best known characters here before the April conflagration.

Butler, who was sixty-seven years of age at the time of his death, left this city in February last on a pleasure trip to the Continent. For forty years before the fire he was engaged in the liquor business. He was a prominent member of the Anglers' Association, Pioneers' Club, Retail Liquor Dealers' Association and an Odd Fellow.

Besides his son he leaves one daughter, Mrs. A. H. Dodge, a sister, Mrs. Crane of Los Angeles, and two brothers in Chicago. A second daughter, Ella Butler, who died about four years ago, was a vaudeville actress, who attained to great prominence in the profession.

The body will be cremated in Rome, all arrangements being in the hands of the American Consul.

As an angler of the old school "Honest John," as he was known to the fraternity of trout catchers, had few equals. For forty years he enjoyed the pastime in local haunts, and there are few streams in this State where game fish are found that were not whipped by the old gentleman during his life time. Butler's favorite fishing streams were the Eel River in Humboldt County, the Papermill Creek in Marin County, and Russian River in Sonoma County. He never missed a season for either of these waters when the fishing was good. He will be greatly missed by a large number of his old acquaintances who patronized and knew him to favorite haunts during the last forty years.

D. P. Rossi

We announce with sincere regret the sudden death of Alexander P. Rossi, President of The Rossi Wine Co., Inc., of this city, as the news on the 7th of March. Mr. Rossi's death was due to heart disease. He had been in failing health for a long time and the trying days of the earthquake and fire seemed to have broken him down. During the last few months his friends have regarded his condition with anxiety. Though he had a premonition of the event and the shock came at last to him as a welcome passing, which was not unexpected. He was a native of Switzerland, and a graduate of pharmacy, and it was as a druggist that he built up his business. Mr. Rossi was a member of P. E. Rossi, President of the Rossi Wine Co., Inc. He was born in Bellinzona, Italy, in 1864.

Mr. [illegible] was president and manager of the Columbia Brewing Company of San Francisco, and formerly an agent for [illegible] of this city. He was a native of the State of [illegible] and was engaged in [illegible]. The deceased gentleman leaves a wife and [illegible] by his former wife, and a wife and [illegible] of age.

PACIFIC WINE & SPIRIT REVIEW
JOURNAL OF VINICULTURE

This Should Not Be

THE statistics of the receipts of California and Ohio wines at New Orleans from October, 1906, to March, 1907, are certainly very disappointing to the wine men of this State. Prior to the great fire, the so-called Ohio wines cut no figure in the New Orleans market, but we find that while in October last the shipments to that point were 1660 barrels, during the last month (March) the total was 2046 barrels, showing a material gain. As a comparison we may state that the shipment of California wines to the same point in October, 1906, totaled 2994 barrels, and in March, 1907, the figures were 2386, showing a marked decrease in the sale of California wines in this market. During these six months the total shipments of California wines to New Orleans was 21,263 barrels, and of Ohio wines 12,306 barrels, making a total of 33,569. As an illustration of what is happening to California wines in that market, which is the greatest for ordinary grades, it may be stated that in the same six months of 1905-6 the shipments of California wines to New Orleans aggregated 32,048, as against 21,263 for the past six months.

The question for California wine producers and wine merchants, who look to this particular territory to absorb a certain quantity of their wines each year, is, What has caused this transformation in this market? In the first place, these Ohio "wines" are largely fabrications and do not compare with the California product which is wine made out of grapes; but they have captured that market to the extent as given in the foregoing figures. These sophisticators, who were unable to make any showing in New Orleans prior to the fire, found their opportunity when the California wine men, following the great disaster, deemed it necessary to make a sharp advance in the prices of wines. When these quotations were made, the Ohio brick vineyard men found their opening, and they have stayed with it very successfully. During the past six months their shipments to that market have ranged from 1660 barrels per month to 2634 barrels.

There seems to be but one sensible deduction to be drawn from these facts and that is, that particularly with reference to ordinary grades of wine, an increase of price to the distributing trade beyond a certain figure, is detrimental to the welfare of the industry. It certainly goes without saying that had it not been for the great fire and conditions that followed, the Ohio so-called "wines" would not have gained a footing in this market because they are as bad as ever, while the quality of the California wines shipped into New Orleans market has steadily improved.

One problem before the wine industry is this: Barring the possibility that the Pure Food law will make it impossible for our Buckeye friends to ship their goods out of their State unless they be branded as sophisticated wines, what are the California wine men going to do to regain their domination of the New Orleans market? We append the figures in detail showing the monthly movement of Ohio and California wines and would suggest that the total receipts of the Ohio wines in New Orleans in March, do not indicate that they are being driven out of that market, so that anybody could notice it. Here are the figures:

	California Wine.	Ohio Wine.	Total.	California Wines 1905.
1906.	Bbls.	Bbls.	Bbls.	Bbls.
October	2,994	1,660	4,654	4,855
November	4,232	2,073	6,305	6,344
December	3,339	1,918	5,257	5,211
1907.				1906.
January	3,896	2,634	6,530	6,256
February	4,416	1,975	6,391	4,116
March	2,386	2,046	4,432	5,269
Totals	21,263	12,306	33,569	32,048

A Blow at Native Wines

IN its anxiety to open the German markets to American bacon and dressed meats, the State Department is prepared to strike another blow at the domestic wine industry, through a reciprocal arrangement with Germany. It is announced that the United States has proposed to place German wines in the same tariff category as the French, in return for the removal of the German embargo on our cured meats. The State Department, as usual, not only loses sight of the interests of Californians, who have a great many millions of dollars invested in the wine industry, but seems to be anxious to sacrifice California's wine industry for the benefit of the curers of hog meat. California's wines have been none too well protected by tariff against foreign products and the lessening of this protection is nothing short of an outrage. From our standpoint it would seem as though it is not always good politics to sacrifice one industry for the benefit of another. That is what the present move means. The German Embassador is on his way to Berlin to submit the proposition of this Government to the Emperor, and there is little doubt but it will be accepted.

The market conditions in this country show that ham and bacon prices are higher than ever before in our history, that they were raised at the time of the Spanish war, were never reduced, but on the contrary boosted until they have reached a point where these meats are nothing more than a luxury. In other words, at the prices that obtain at home there is no necessity for going abroad for a market.

No Regrets

THE announcement that Commissioner of Internal Revenue Yerkes has resigned, will be read with great satisfaction by the distilling and liquor trade of the United States. Mr. Yerkes has, without doubt, been the most cantankerous of any of the commissioners for many years past. He has long had a big club for the sweet wine industry of California and has been anything but fair with the distillers of whiskies and spirits. A dispatch from Washington, under date of April 16, intimates that the position has been offered to another Southern man, Col. Pearl Wight of New Orleans. Mr. Wight is the Republican National Committeeman from Louisiana. Mr. Yerkes is a Kentucky man.

Resistant Vineyard Bulletin

THE concluding portion of Professor Bioletti's Bulletin on resistant vineyards will appear in the next number of the REVIEW.

Wickson Should Be Rewarded

THERE is in circulation a report that President Wheeler of the University of California proposes to import a man from the East to fill the position of Director of the College of Agriculture. This position was held for many years by Professor Hilgard, now retired, and for a long time Professor Wickson has been acting Director. His work in this capacity has been very valuable, a fact which is appreciated by all those engaged in agriculture in this State. Aside from this, he has been for years one of the most energetic and instructive professors in the department.

From any point of view, the proposition to secure and humiliate Professor Wickson, such is done to some personal feeling on the part of President Wheeler, and it goes without saying that President Wheeler's personal feelings in such a case should not be permitted to prevail. From all parts of the State are coming petitions setting forth Professor Wickson's capabilities and relating the good work he has done for the State, and these are backed by letters and telegrams from prominent men, protesting against his "turn-down" and against the unnecessary act of going to the East to find a successor to Hilgard, who shall depose Wickson. A man foreign to this work would not be useful for a long time to come, while, on the other hand, Mr. Wickson has grown gray in the service and has done splendid work. President Wheeler should swallow his animosity and be good.

Something Doing in Kansas

OVER in Kansas they have a brand new scheme by which to make that alleged dry State really dry. Up to the present time Kansas has been a farce so far as the regulation of the liquor traffic is concerned and conditions have developed a new Foulk in the person of the Attorney General of the Grasshopper State. He is not from "Missouri," but he is doing some [illegible] stunts that are calculated to keep the liquor interests of that State guessing for some time to come. The Attorney General has assaulted the works of the liquor traffic by asking that the Supreme Court appoint receivers to take charge of the property of nine brewing companies and one whisky concern, located in that State. The value of the property is estimated at a quarter of a million dollars. This includes [illegible] furnitures and warehouses. The Attorney General declined to say whether the captured liquor will be sold or destroyed, but stated that that question would be settled after the Court had appointed the receiver. The other property will be sold to the highest bidder and the proceeds turned over to the State to defray the costs of the present suits.

We believe, under the laws of Kansas, these brewers and liquor dealers were operating unlawfully, and if this be a fact, any financial loss they may suffer will be due to their own acts. However, the procedure is a novel one and the result of the Attorney General's move will be awaited by [illegible] country with particular interest.

Our Esteemed Contemporary's Fine Issue

OUR esteemed contemporary, the [illegible] in its tenth anniversary number issued in March, made its most ambitious effort. The paper is well edited and contained a number of able and interesting articles from the leading men in the native wine industry, both past and present. It also shows a liberal patronage of the advertising element in the wine, liquor and the mineral water industries. We congratulate Editor Vance upon his success and trust it will continue.

Secretary Wilson Warns Manufacturers

[illegible]

Wine Association Dividend

THE California Wine [illegible] declared a quarterly dividend of [illegible] per share, payable on Monday, April 1st. This is the first dividend by the association since the great fire last April. As the press agents covering the affairs of the association have given out that dividends would be resumed, and the directors have now made good their promise. The last dividend [illegible] per cent and [illegible] per cent.

EXCELLENCE OF QUALITY
PURITY IN MANUFACTURE
EXQUISITE IN FLAVOR
ALL COMBINED IN
DAWSON'S
SCOTCH
CHAPMAN & WILBERFORCE
[illegible]
MONTGOMERY ST. S. F.

What Constitutes Whisky Defined

THE Government has finally announced what constitutes "whisky" from the Government standpoint, based upon the National Pure Food Law. The trouble in arriving at a definite conclusion was so serious that the matter was passed up from the Department of Agriculture to the President, who referred it to the Attorney General for an opinion. This opinion, which is published in full elsewhere in this issue, and which is endorsed by the President, will settle the question as to what is whisky probably for a long time to come.

In defiance of this dictum of the Attorney General, there is still some whisky, not that is "straight" whisky. Naturally the blenders and rectifiers of whisky are greatly excited over the decision, it not having been expected that any such sweeping decision would be reached. They have asked for a suspension of its operation until such time as a test case can be tried, but considering the attitude of the Government in matters effecting the liquor traffic, it is not to be expected that any such concession will be made. On the other hand, we look for a strict enforcement of the law as soon as sufficient appropriation of funds has been made to put it in active force.

It is a hard blow to the rectifiers, and unless they get some relief from the Government, will prove disastrous to a great many of them. The blenders will be little disconcerted because they will be able to substitute the light, quick-ageing whiskies for spirits. This will constitute a blend of whiskies and bring them within the full scope of the law as to purity, etc. One of the results of the decision is a very marked increase in the price of straight whiskies.

There is a great deal of speculation as to the general effect of the strict application of the law, but it is conceded that the big distillers of spirits, if the law cannot be knocked out in the courts, will produce cheap light whiskies in place of spirits. Whether or not this will tend to overburden the market and cause a reduction of the value of straights, is a question, but the majority of the trade are inclined to that opinion. In this event, the big fellows would suffer little, but the little ones would get the worst of it.

As the various States are rapidly adopting Pure Food Laws in harmony with the National Law, it is easy to see that it is only a question of a comparatively short time when Pure Food Laws will be in full force throughout the entire country. In other words, that no matter how bitter the pill, the trade will have to take it and make the best of it.

J. F. Moroney Says Standard Should Be Fixed

J. F. Moroney, head of the old-established firm of Jesse Moore, Hunt & Co., when asked the latest information regarding the action of the new Food Law in relation to the whisky trade, stated with a smile that his information was contained in the opinion of Attorney General Bonaparte, given last week.

"If you desire to have my opinion of that opinion," he said, "I will frankly state that I believe the Pure Food Commission is commencing at the wrong end, as far as whisky is concerned, in making rulings in regard to rectification, blending, labeling, etc., before it has established a standard of what whisky is, and must be, before it can be classed as a pure food. To explain: If, as I believe, under the law as interpreted, new whisky, after sixty days in bond, can be drawn and sold under the label of "pure whisky," I say the law must be but a delusion and a snare, because the time given is too short for the eradication of all poisonous matters [illegible], and such whisky is not pure and is unfit for consumption [illegible] from a business point of view, it is unfair, because such whisky alone, or blended with, say, a two years' old liquor, is placed on the market to compete with a five years' old and properly aged whisky. In such a case the owner of the latter can be undersold and will lose the interest on the money invested five years before.

"The fact that whiskies with which spirits have been mixed cannot be labeled 'blended whiskies,' does not effect us, as our product is pure, but the law, as I understand it, permits immature whisky to be placed upon the market under the same label as our properly aged liquor.

"Therefore, as I said before, in my opinion, the Commission should first determine a standard for all whiskies before they can be labeled 'pure.' In fact, it might be well to go further and examine into the manufacture of the article, before coming to a definite conclusion of what whisky really is, from a pure food point of view."

C. W. Craig Approves the Decision

C. W. Craig, of the well-known firm of C. W. Craig & Co., when seen, was at first disposed to say no more than that he agreed "with the decision arrived at by the Attorney General and believed that it would prove of benefit to the trade." When asked whether he did not consider that the Pure Food Commission should have made a standard which must be finally reached to entitle liquor to be labeled "Pure Whisky," he said: "This will come in time. Rome was not built in a day. I consider the law as now laid down of immense benefit to the trade, and that dealers having a good and well-known brand of this liquor will reap a great advantage. That, in fact, such a brand, which has up to now been of problematical value, will, under Attorney General Bonaparte's recent ruling, become extremely valuable."

When interrogated as to the possibility under the law of new and immature whisky being placed on the market, he said that "a wise revenue law of this country required the date of the distillation of the liquor to be indelibly stamped on the head of the cask, so that it was possible for any one to know the age of the whisky. As everybody connected with the trade was aware that a certain time was necessary for the maturing of the spirits contained in the cask before they were fit for use, if any one bought it before it was ready for consumption they had only themselves to blame.

"Of course," he added, "I am speaking of straight whiskies. Those who buy blended whiskys have no guarantee other than the word of the seller, as to the age of the liquor sold."

As E. R. Lilienthal Sees It

THE National Pure Food Law, effective January 1, 1907, presents problems both to the Government and to the trade. Ultimately it will be judicially construed, and when it is it will be amended. By its terms, Congress has created a standard for a blend, but has failed to do so for a straight or so-called straight. The Attorney General, in attempting to assist the President to a conclusion, has aggravated the problem, viz.: He defines a straight "a pure, straight whisky, mellowed by age," which he explains with an encyclopedic definition: 'The mellowing effects of age on spirits is owing to the evaporation, or spontaneous decomposition of the essential oil." Hence, without stating what the age of a straight must be, he does state it must be "mellowed by age," and therefore gives you notice that any straight not mellowed by age cannot come within the definition. In short, two-stamp whiskies will hereafter mean only that the Government lien or tax has been paid, and defining a blend he says, "A blend of pure, straight whiskies with all the merits of each," and holds up the trade to the highest standard

for a blend. Those that can come within the definition will turn out largely, as high grade blends in this country strike a popular taste, as they do with distilled spirits similarly handled in the Old World.

E. R. Lederer.

San Francisco, April, 1907.

Believes Pure Food Law Will Be Beneficial

THOMAS KIRKPATRICK, general manager of A. P. Hotaling & Co., said that judging from an experience of forty years in the whisky business, he believed the effect of the new law, if it be rigidly enforced, would be to create a change for the better throughout the entire trade, both East and West. Of course, until it was thoroughly understood by handlers it was bound to lead to mistakes, and possibly to considerable inconvenience, but the ultimate result would be, as he saw it, to place the trade in a far better condition. It would prevent the sale of impure and immature whiskies and create conditions which will in the future render it, if not impossible, certainly far more difficult to dump all manner of compounds upon the market under the misleading and false label of "pure whisky."

For this reason, he believed that the trade—at least that portion of it which handles straight goods—would be greatly benefited. Personally, and in the interest of the firm he represented, he hoped the law would be rigidly carried out, even if it required the employment of excise officers to strictly enforce it. By such a course he felt sure that all handlers of goods of merit would not be hurt, but rather advantageously protected by the purification of the trade. He did not know, he said, about the East, but he was well aware that the Western jobber had well earned his reputation for unreliability and false and fraudulent dealing. Now all that ought to be changed. As he understood the law, goods must now be labeled exactly what they were. Straight whiskies if reduced should be so labeled, the extent to which they were reduced being stated. Where spirits are used, such mixtures should be labeled "Compound." When this is done, the buyer will have a chance to form some idea what he is paying for, and those who put out genuine straight goods properly labeled are bound to prosper and build up their trade. It was the intention of his firm to obey the law, both in letter and spirit, and he desired to have it known that as far as the law was understood, every label used would state exactly the nature of the goods placed on the market.

Taussig & Co., Look for Good Results

THE manager of this well-known firm, when asked his opinion as to the effect of the Pure Food Law upon the whisky business, stated that at present the management was all at sea, and as far as he could see, the Washington authorities were little better off and did not know themselves the exact application of the law. He had nothing more to say in the matter, further than that the firm of Taussig & Co. was doing its best to obey the law, as far as it understood it, and believed it would ultimately prove beneficial to the business.

New Brewery Incorporates

THE Olympia brewery interests engaged in the manufacture of beer in Oregon and Washington, are going to invade the San Francisco field with a brewery, under the name of the Acme Brewing Company, which was incorporated yesterday with a capital stock of $400,000 by Leopold F. [illegible] of the Pacific Coast Wilhelm [illegible] and Andy F. [illegible] of San Francisco. Actual construction of the brewery will begin soon and it is announced that the new company will turn out a grade of steam and lager beers.

Max Oberfelder, [illegible] of the [illegible] Company, made a flying trip to Portland during the month. During his stay here he paid a visit to the brewing and malting properties of the company. The Lion [illegible] malting establishments and the method of this early period [illegible] promising for a good year.

The [illegible] Grain Company reports [illegible] during April with very indications of a continuance of these conditions. The only real feature of the situation is the New Orleans market, which absorbed [illegible] corn, to a considerable extent crowding out the California product. President [illegible] Rose of the Colony has been in New York for the month past, giving his attention to the promotion of the sale of the Colony's wines on glass. He will return the first part of May.

The Miss Restaurant, the original of which was on Clement and Fifth streets, opposite the Sutro Baths, for about fifty years, and which was burnt down and rebuilt not long before the fire, has been again rebuilt. It is on the same site and upon the same plans as those of the building destroyed by the conflagration, with some minor improvements as to storage arrangements. The Miss restaurant will be ready for business shortly and will be as before under the able supervision of Manager Gallagher. There is no doubt that it will receive immediate recognition and large patronage.

Japanese Will Set Out Large Vineyard.

VACAVILLE, December 31.—The culture of grapes is the latest industry for a Japanese to undertake in this county. M. Matsumoto has obtained a long lease of land in Green Valley, which is situated a few miles north of this city, and will set out a large vineyard to raise grapes for the local wineries.

Blind Pig Well Punished

[illegible] evidently does not pay to conduct a "blind pig" even in Mill Valley, where "blind pigs" seemed apparently flourish. Recently Judge Beatty fined Thomas Mendoza $200 for conducting a "blind pig" enterprise. It seems that for the Thomas theory restricted the saloon license to two, and that fact fought temptation to violate the law. It will probably be a long time before Mill Valley has the luxury of another "blind pig."

Anti-Treating Measure.

[illegible] the [illegible] assemblyman [illegible] Assemblyman Barry, who wants that in San Francisco, where nearly everybody drinks and each one buys for the [illegible] there is one drunkenness fault to [illegible] where the habit of treating is carried to excess. Barry's idea in taking the [illegible] of drinking is to [illegible] a fine to purchase [illegible] treating. The fine [illegible] purchase for [illegible] drinks of any kind, to be [illegible] over the bar of any saloon, and a fine of not less than $5 or more than $20 for each and every offense.

News of the Northwest

SEATTLE, April —. The saloon licenses in incorporated towns of Whitcom County, Washington, will be $1000 per year in the future. The fee heretofore has been $300.

The liquor interests, after a hot fight, won the election at Woodburn, Oregon. The people voted for licenses but elected [illegible] all the anti-saloon candidates.

The Northwest Brewers' Association has voluntarily increased the wage schedule of all the employes of the Association Breweries by one dollar a week. The increase will amount to $30,000 a year to the breweries. The scale went into effect April 1. The association is interested in breweries at Seattle, Bellingham, Aberdeen, Olympia and Everett.

It is the same old story in Seattle. The Sunday closing law does not deprive the public of their Sabbath thirst. The result is they go in large numbers into West Seattle for their liquid refreshments. The anti-saloon element of West Seattle resent this invasion and are calling for Sunday closing there, but are not able to secure it and it is very much of a question whether they will.

In the suburban places adjacent to Seattle, the trade have agreed to raise the popular schooner of beer and serve only in seven-ounce glasses, which is a vexation for sure. Bottled beer is raised to fifty cents per bottle on Sunday. The week-day price is twenty five cents. The Association of Liquor Dealers will impose a fine of $10 upon any member violating the agreement.

The King County, Seattle, Liquor Dealers' Association, which has been fighting the Sunday closing law by retaliating upon other branches of business which come within the scope of the law, have decided to make no more prosecutions. They are unanimous in their opinion that it is best to wait until the main case has been settled on its merits.

In Lewiston, Idaho, under the new law which goes into effect in June, no licenses can be issued within the county for less than $750 per annum. Under the old law, some were issued as low as $100.

The Anti-Saloon League of Portland, Oregon, succeeded in securing enough signers to a petition to make it necessary for the municipal government to submit a one thousand dollar license ordinance to the people under referendum at the June election. Portland has 452 licensed saloons, but under the new ordinance no more licenses can be granted until the population of the city reaches 226,000.

The new State law of Washington does not provide for the closing of saloons on primary election days. In the original bill, such days were classed with the general election days, but in some mysterious way that portion of the measure was lost in the shuffle.

The California Brewing Association of Napa have placed their first brew of beer on the market. It has the catchy name of "Golden Ribbon" beer and is said also to have some very catchy qualities. Napa celebrated the occasion with great eclat.

Rectifiers Protest Against Unfair Ruling

UNDER date of April 3, 1907, the Commissioner of Internal Revenue made a ruling prohibiting the stamping of the product of rectification in puncheons, where same were not intended for shipment, sale or delivery.

The rectifiers of San Francisco have for many years used puncheons varying in size from 180 to 530 gallons, for the purpose of stamping goods drawn from the rectifying tanks. The puncheons are stamped by the gaugers with rectifiers' stamps and are afterwards drawn into barrels, half-barrels and smaller packages to meet the demands of the trade.

This custom has been in vogue so long that the rectifiers believed that an enforcement of the order would work a great hardship on them and many consultations were held with a view of having the ruling revoked or modified.

F. E. Mayhew & Co., who act as brokers for a great many of the rectifiers of this city, realizing the seriousness of the situation, sent the following telegram to the Commissioner of Internal Revenue on April 11, 1907:

"On behalf of a large number of rectifiers, we beg for a suspension of thirty days for San Francisco on your recent ruling prohibiting the stamping of puncheons in order that we may present to you a showing that on account of the great earthquake and fire a large majority of rectifiers are doing business in small temporary quarters with inadequate storage facilities and gauging floor and so scattered that half of the gaugers' time is consumed in traveling from place to place. An immediate enforcement of the order under the circumstances will be a great hardship. Wire answer at our expense."

On April 15, 1907, the Commissioner of Internal Revenue wired Collector Lynch authorizing him to suspend action in the matter for thirty days, pending representations by rectifiers.

In the meantime, a petition has been prepared which has been signed by a large majority of the rectifiers praying for a liberal ruling which will enable them to continue business without going to the enormous expense of purchasing new cooperage and an apparent loss of that which is now on hand.

The petition has gone forward and has the strong endorsement of Collector Lynch. It is to be hoped that the temporary suspension of the ruling will be made permanent. Its enforcement, at this time, would be a great hardship.

South End Warehouse Company

THE above company has recently issued a circular, which is certainly well worth the serious attention of the trade. Not only is the warehouse in excellent shape, but much more space has been recently bonded, thus doubling the capacity and giving room for 10,000 barrels. Besides this, several thousand dollars have been spent in making improvements which greatly lessen the risk of fire. This reduction in fire liability has induced the underwriters to promise a much lower rate, which the management hopes will take effect within the next thirty days. It is unnecessary for us to point out that the above fact is greatly in favor of those patronizing this warehouse.

The management asks its customers and other members of the trade desirous of profiting by the advantages offered to give explicit instructions when ordering bonded goods, to the end that they may be shipped direct to this warehouse. It is now in perfect shape in all respects, and therefore the management is able to promise depositors much better service than they have had in the past. Whisky men should certainly visit the South End Warehouse, which we have every reason to believe is now the best equipped in San Francisco, and is bound to give depositors good satisfaction. Youngberg & Son of 511 Washington street are the agents for the warehouse.

What Shall The Future Be?

THE adoption of a National Pure Food Law has laid the issue open upon the table. The future of the native wine industry is in the balance. No longer will our fine native product be as a "light hidden under a bushel." It is now obligatory on the dealer to handle, and possible for the consumer to drink with eyes wide open, whatever he desires, whether it be a California wine from California, a New York, New Jersey, Ohio, Missouri, North Carolina, Virginia, Florida or other American wine, or on the other hand, the straight imported article, consumption of an heretofore merely a *label*. Our native wines must now shrink from the comparison now that its necessity for careful selection, handling and maturity exists with a reasonable certainty that merit will receive the credit for excellence which, though often attributable to the native product, has hitherto been largely absorbed by an imported *label*. There is no reason why native wines should not equal or surpass in quality those originating in foreign countries.

France, Italy, Spain and Germany have no monopoly of sunshine, soil or climate for grape culture. The struggle for existence which grapes on the Rhine and Moselle must make to reach maturity can be duplicated in the California foothills, in the New York wine districts, along the Ohio River, and in the mountainous regions of Idaho, and if such struggle, as compared with grapes grown under more favorable climatic conditions, is necessary (as some claim) to the development of the fine bouquet and quality for which German wines are famous, analogous conditions may also be found in this country.

It therefore perhaps needs, in order to attain equal quality for the American product, merely the same careful attention to detail in selection of individual bunches of grapes and handling of the vintage which the German devotes to his product, but which the American has been unwilling hitherto to expend because a prejudice in favor of imported wine prevented his getting the remuneration therefor which has been freely extended by the consumer to the imported label.

The old Province of Champagne can find its counterpart in districts of both Eastern and Western America, while the product of the Catawba and Scuppernong and native seedling grapes, unknown in Europe, attains a high degree of excellence as wine in the United States.

Spain's long experience in manipulating her Soleras has made her sherries world famous, but with more careful selection of grape varieties, and the adoption of more thorough vintage methods, California's interior valleys may also produce musts capable of development into a type of wine closely resembling the product of Andalusia and Cordova.

The native ports even to-day leave little to be desired in comparison with the Spanish product of Alto Douro.

The whole secret of the future of the American wine industry is embraced in the word "Honesty." Honesty in selection of material, honesty in manufacture, honesty in handling, and honesty in the maturing of wines.

A little pride of nation, a little less of the caddishness which makes the belittling of home endeavor fashionable, and causes a supine apologetic air when serving an averagely American wine at table in place of a foreign label.

In other words, a "square deal" on both sides coupled with a bold and open campaign of publicity through the press to demonstrate to the consumer that pure wine is healthy, and, instead of causing intemperance, is the greatest aid in true temperance or moderation which is the real meaning of the word, will soon cause more American hills and valleys to glisten with the green foliage of the vine. What are the lighthearted, happy careless people in the world, and who the hard-headed and phlegmatic? Do the former come from northernmost Europe,

In the most [illegible] civilization, [illegible] together, as in the Old Testament [illegible] pleasures which tend to [illegible]?

Is the United States included in this program?

The French and Italian peasants are perhaps happier with their flasks of wine and bread to break [illegible] of the fruits harvested and grown around [illegible] our land.

Why [illegible] prosperity of the one with the [illegible] and contentment of the other?

We need more sunlight in our American habits and fashions [illegible] our thoughts.

Is the problem capable of solution by a perusal of [illegible] tables of the following statistics:

Consumption of ardent spirits, per capita:

United States	[illegible] gallons per annum
Italy	1.3 gallon per annum

Wine consumption, per capita:

United States	1.3 gallon per annum
Italy	30 gallons per annum

Consumption of wines [illegible]:

	Wine, United States		
	Gallons	Gallons	Population
United States	48,318,056	147,101,987	84,000,000
Illinois	25,000,000	122,550,000	12,300,000
Ohio	1,045,861,000	11,170,000	4,475,000

(Percy T. Morgan in American Wine Press.)

C. M. Mann Company's Retirement

IN the interesting issue of the Review was an article with the [illegible] C. M. Mann & Co. Cards." The proper caption would have been "C. M. Mann & Co. retire from business." The good director, Colonel [illegible] Company, and owing to the many obstacles in the successful transaction of business, which [illegible] foreseeable, Mr. Mann severed from the field. This was accomplished by selling the trade mark, good will, etc., to the highest bidder, as stated in the article mentioned. Mr. Mann is now devoting his attention to [illegible] and [illegible] business, with offices at 278-281 Market street, where he would be glad to [illegible] his friends.

GAUGERS' WEIGHING MANUAL

[illegible] Pages. Cloth Price [illegible]

GAUGERS' MANUAL

[illegible] Pages. Cloth Price $1.00

[illegible]

Vineyard and Cellar

Lachman and Jacobi's Big Enterprise

A REALTY transaction that means much for the future growth of Petaluma was closed on Thursday when Lachman & Jacobi purchased of Carlos J. Silva a large tract of land adjoining their property in East Petaluma. The tract is 432 feet on Madison street and 420 feet on Hopper street. By this purchase the firm has acquired control of almost the entire block of land. All of this property is to be covered with buildings just as rapidly as the work can be done. This means that Lachman & Jacobi will spend hundreds of thousands of dollars in this city in the immediate future, affording employment to scores of skilled and unskilled workmen.

Among the buildings to be erected will be an immense brick cooper shop in which will be employed a large number of high salaried workmen, all of whom will live and spend their money here. Other buildings will be filled with tanks, built of concrete and lined with porcelain that will, when completed, hold many million gallons of wine. These buildings will be constructed of concrete and steel. The concrete wine tanks will be an innovation and the first of the kind to be erected in California.—*Petaluma Argus.*

We are informed by the Stone Hill Wine Company of Hermann, Mo., of the death, on March 30, of their Chicago representative, Mr. Sidney Rosenfeld. The deceased was quite widely and favorably known throughout the trade in that section.

The Sutter Home Vineyard Company has just received at its distributing cellar, one mile south of St. Helena, one million wine labels. Only recently a carload of bottles was received by this same company.

Contractors are figuring on plans for a big new winery to be erected north of Armona on the S. P. line of which Dr. Morton is an active spirit. The main building is to be 100x118 feet and the other building will be 36x80, while another building for a crushing plant will be erected.

Vineyards were not injured to any great degree by the recent flood, although the planting of new vines has been retarded in some sections. Considerable planting is being done in the vicinity of Farmington. David Young is planting forty-five acres of Tokays and Zinfandels in that section. Dan Foley, the Holman Bros. and Thomas J. Drais are also planting large tracts.

Parties of large capital are rapidly sitting up and taking notice of what can be done in the way of money-making in Thermal Valley. H. H. Clark, who has large interests in both Goldfield and Los Angeles, spent last Sunday driving over the valley in the interest of a group of men who contemplate the buying of three whole sections of railroad land and making one gigantic Malaga grape vineyard. Such progress has been made toward this end that they have an option or rather refusal of the land.

H. J. Corcoran, a progressive farmer who has a fine ranch east of Willows on the lower Butte City road, intends planting thirty acres to grapes as soon as the ground is in proper shape. He thinks this county is one of the best for raising grapes and will show his confidence in the manner.

Hussman Talks of Chico Plant Garden

CHICO, March 25.—George C. Hussman, Viticulturist of the Department of Agriculture, Washington, D. C., who is here inspecting the Government Plant Introduction Garden states that it is the largest and most important of the eleven in the State. At the garden there are now 110 varieties of grapes and it is intended to plant all of the 1100 varieties of the State here.

The Department of Agricultural plans to make the Chico garden the largest experimental station in viticulture in the world. Two slips of each known variety of grapes are to be planted and this place may be made a general distributing point.

Mr. Hussman suggested that the citizens of Chico should take steps to have the heads of several departments of the work located here instead of Southern California.

The Fairview Vineyard Company recently filed articles of incorporation at Fresno. The directors are Charles A. Paulden, Charles M. McAllister and Peter Droge, each of whom has subscribed equally to the capital stock of $60,000. The stock is divided into $100 shares. The object of the company is to carry on a general farm and vineyard business.

Attorney John L. McNab, Attorney T. L. Carothers and Cashier Thomas of the Bank of Ukiah are intent on getting their recently purchased land north of this city set to grapes. They have crews of men working and expect to get out several acres each this year. Next year will show a remarkable increase in the acreage of grapes in this county.—*Ukiah Press.*

Another large winery is to be erected at Healdsburg between now and the vintage season. M. Scatena is back of the enterprise. The building will have several hundred thousand gallons' capacity and be modernly equipped. Mr. Scatena, until recently, operated the Romeo winery north of Healdsburg.

A large sale of wine involving over 100,000 gallons is reported from the Windsor section, Sonoma county. The wine is that of W. C. Chisholm and includes his entire last year's output. Mr. Chisholm has the reputation of making a very excellent quality of wine and invariably has a ready market.

Toulouse & Delorieux, the pioneer manufacturers of wine making machinery, are located at 489 Eighth street, San Francisco. As usual, at this time of the year, they have a large amount of work on hand, particularly their specialty of continuous wine presses. The firm is the only one of its kind on the Coast and is prepared to give estimates at short notice for all kinds of work in this line, which includes, not only the manufacturing of wine making machinery, but its installation ready for operation. E. T. Meakin, who was manager of the institution prior to the fire, is still at the helm.

The Loma Prieta Lumber Company

NOTWITHSTANDING the disasters by fire and earthquake, the Loma Prieta Lumber Company are still doing business at the old stand and are still continuing to be the leaders in supplying grape stakes for the vineyards of California. This is one of their specialties and has been for a great many years, and they not only produce the best stakes, but at the most reasonable prices, and as a result they are the leaders in this line.

The Lachman Face

The above picture, taken after the San Francisco fire of April 18, 1906, shows the great stone face of the late Mr. Lachman amid the smouldering ruins debris, business and residence of the building. The peculiar stone attracted much attention, and Mr. Charles Bambeck wrote the following lines. Each will be appreciated by those who understand the local situation:

When the whirlpool of fire and flame leaps forth
Taking block after block in consecutive
When from East to South and from West to North
The demon of Hell did race
The newspaper also reached the Lachman Block
And toasted it to utter destruction,
While proudly defying the earthquake shock
The fire fiend had dunned for reduction.

When the block bearing the Lachman Face
With a self-made man's jovial smile,
Fell thundering down from the lofty place,
It landed right on top of the pile.
Old Lachman always laughed at the rage
When the burdens of life he did share;
Now, when he landed he came to a stage
On the great rock pile hewed through the air.

In the giant stone face true to life,
That faced the elements in their strife,
A grim look in the eyes seemed to say:
"My, but I had a bad fall to-day!"

President Dolan Corrected

March 25, 1907.

EDITOR WINE AND SPIRIT REVIEW: In the last issue of your paper, I think January [illegible] 1907, appears a letter from Hugh Dolan, President of the National Liquor League of America, dated March 18, 1907, the last paragraph of which I quote:

The paragraph referred to is as follows:

"It is needless to say that the law permits no manufactured whisky, whether in barrels or bottles. Existing Internal Revenue Laws and their regulating bonding [illegible] regulate the transfer and sale of this product."

The Pure Food Law makes no exception in the case of whiskies in bond, whether in barrels or bottles, and if whisky of that kind is adulterated or substituted it is to be seized precisely as the law as any other food product.

And while on this subject, permit me to point out a great abuse that has grown up in the labeling of whisky [illegible] sold. You will often find on a label the legend that the Govern-

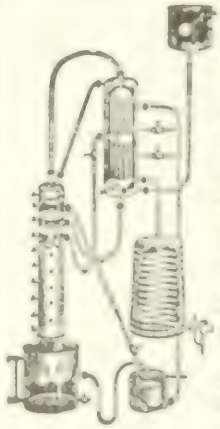
[illegible]

The Wonder Heating Works of Oakland has been incorporated with a capital stock of $25,000. The incorporators are H. H. Vallentin, C. A. [illegible], M. P. Jacobs, Charles Harker and John Ewert.

French Still For Sale

[illegible] Washington St., San Francisco. [illegible]

Pacific Copper Works



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L. Wagner & Sons

THE MOST IMPROVED AND LATEST IMPROVED CONTINUOUS BRANDY STILL.

WAGNER'S NEW SPECIALTY WINE FILTER

Gold and Silver Medals awarded at Mechanics' Fair and Midwinter Exposition.

Wine Machinery

COMPLETE PLANTS FITTED OUT

Continuous Presses
Crushers, Stemmers
and Must Pumps

Toulouse & Delorieux

489 Eighth St., San Francisco, Cal.

COAST NEWS OF THE TRAFFIC

Confiscation in San Luis

As a result of the adoption of the anti-saloon ordinance by the Supervisors of San Luis Obispo County, all saloons outside of the incorporated towns went out of business March 31. The ordinance is not believed to be constitutional, having many supposed weak spots in it. Those wine makers who have built up a business locally will either have to create a market elsewhere, which is practically impossible, with the small producer, or dig up their vines. This is nothing less than confiscation without remuneration, but the fanatics behind the ordinance would make no exception in favor of their neighbors who had, in good faith, planted vineyards, erected wineries and established a trade. The law should and probably will be given a thorough try-out in the courts.

It is to be regretted that there is no old time State organization which could be depended upon to take up a case of this kind and fight for the interests of viniculture.

The anti-saloon league is not to be permitted to set aside the will of the people of Lodi, this State. At the last municipal election, the contest was plainly waged for and against the saloon element and the latter carried the election. Now comes the tricky anti-saloon crowd with petitions asking the Board of Trustees to abolish the saloons. The Board very properly answers these people by citing the foregoing facts and informs them there will be no possible change in the policy of the Board towards saloons until after the next election, which will be about a year hence. This is as it should be.

The Supervisors of Siskiyou County have decided to raise the licenses of saloons outside of incorporated towns from $100 per year to $250. This will give an increased revenue to the county of $90,000 annually. There is talk of raising the Yreka annual license from $100 to $500 per year.

The Board of Trustees of Madera have raised the license tax to $75 per quarter, with the understanding that it is to be increased to $125 on July 1. The wholesale liquor dealers are taxed $100 per year.

Lincoln, Cal., has decided to limit the saloons to nine. The ordinance went into effect April 1.

In Santa Rosa in the contest as to whether or not the saloons should remain open until 10 o'clock p. m., the retailers defeated the anti-saloon element and secured the late hour ruling and an open Sunday.

The effort to amend the liquor ordinance of Fresno and raise the license to $1,000 per annum and restrict the number of saloons to forty, was defeated on the 1st inst. by one vote. This leaves the license at $600 per year, with no limit.

The town of Tulare voted itself dry on April 8 by a margin of thirty-nine votes. Tulare has been a saloon town always and a prosperous place. It will now be of interest to everybody but the people of Tulare and the temperance element generally, to watch the rapidity with which the town will "go back."

The new Board of Trustees of Petaluma are of the reform order and have announced no new licenses will be granted until the number of saloons has been reduced at least one-half.

Vallejo Saloon Men Lose

THE first rally between the thirty-two retail liquor dealers who were deprived of their licenses in Vallejo, at the insti gation of the Secretary of the Navy and the city trustees, has resulted in favor of the latter. As a test case one John Johnson brought suit in the Superior Court to compel the trustees, by mandamus, to issue him a retail liquor license. The court ruled against the petitioner, which leaves the city officials more solidly entrenched than before and puts the evicted liquor dealers in the position of abandoning their fight or carrying it to the Supreme Court for final determination.

This decision was not a surprise and only goes to further show the autocratic power which is conceded to licensing bodies by the courts. Each decision of this kind tends to strengthen the position of the anti saloon element and makes it more necessary for the trade to endeavor to find some way to have the sway of such bodies modified.

The case in question, on the face of it, is a bald outrage and had not the city trustees of Vallejo possessed an autocratic and evidently an unconstitutional power to deprive citizens of their property without due course of law, such a thing could not have been in these days. By the ruling of the court, these men are undoubtedly without redress, and the action of the trustees is as much a confiscation of the property of a citizen as though it had been ordered by the courts that the sheriff should take possession of their property and drive them out of business. This is not Russia, but just the same, what happened in Vallejo was as despotic an act, in its way, as one could imagine under an autocratic government. How long the trade will be held in this position of absolute helplessness when dealing with licensing powers, remains to be seen. The outlook is anything but encouraging.

Berkeley Fanatics Still Busy

TO extricate themselves from an awkward tangle, brought about by their refusal to renew licenses for saloons, the Town Trustees of Berkeley have passed an ordinance forbidding the maintenance of saloons in that town. There are plenty of "blind pigs" there at the present time and they will undoubtedly continue to prosper. At the same time those who are averse to saloons in Berkeley, need only step across the line into Oakland and get all the "fire water" they want. Of course it is announced that the "speak easies" will be closed, but just the same, where one is closed another will be opened to take its place. In other words, in a town like Berkeley where half the population favor properly regulated retail liquor places, it is impossible to make it absolutely dry and the druggists assist greatly in helping to make it wet.

The territorial law of Arizona fixing the retail liquor license at $200 per year, went into effect upon April 1st.

San Jose has a new wholesale liquor house under the name of Aguirre & Shannon. Both are widely experienced men in the business.

Tucson, A. T., will increase the retail liquor license to $200 per year.

Viticultural Success in California and Elsewhere

GLANCING over the immense field of generous opportunity during the last decade in almost every line of industry and agricultural enterprise, the vineyardists and wine-growers of the far-away borders of the great Pacific find themselves in a reflective mood when the subject of their individual share in this landslide of prosperity is touched upon.

The occupation of grape culture and wine-making is somewhat different from an industrial pursuit. Its commitments are not governed by the law of general prosperity and they do not naturally follow the achievements and thrift of other horticultural or industrial lines. Here in California viticultural success will always remain an individual consideration, depending more or less on localities, personal experience, efficiency and also unforeseen circumstances. Our unparalleled labor conditions, the increased cost of cooperage and other material, abnormal freight rates from local vineyard shipping stations to large trade centers and the far-reaching power of monopolizing influences evolve many factors to embarrass and hinder the free development and general advancement of the wine industry. Adding thereto a keen competition of other wine-producing states situated in closer proximity to the wine-consuming districts, also the never-ending diffusion of ill-advised temperance ideas persisting to include wine, "the beverage of our Saviour," into their fanaticism of prohibition—all these influences have a natural tendency to confine the proportionate prosperity of the fondly Californian vintner to the uncertain possibilities of home trade consumption.

While these remarks are pertinent in a comparative estimate of success, it cannot be denied, that in spite of all adversities, the California branch of the American wine industry not alone held its own, but also progressed favorably. The distribution of bottled goods under established brands was largely increased and is bound to be immensely benefited by the provisions of the new Federal law for the protection of pure food. The sweet wine industry has made immense strides in the line of production and in the perfection of its vintages. Looking backwards a few years, about ten years ago, when only six million gallons of so-called sweet wines were produced in the State, we may refer with gratification to the official records now pointing to an annual production and distribution of about seventy million gallons per year.

The noble propaganda made by the united efforts of the combined American viticulturists for a more general recognition of our American vintages has stimulated the interest and appreciation of the wine consumers of this and foreign countries. It has been recognized that much and valuable work is accomplished by the many American wine industry associations whose aim and endeavor is to expel the pernicious and unfair discriminations against our American products. Most will admit, and justly with pride, that the wine industry, forming all the time. We are bound to acknowledge that the industry at large has made tremendous progress in the concentration of energy to attack the issue and manifold it has won favorable international positions. The provisions of the Federal Pure Food Law, as the direct result of our individual and collective agitation for the production of the viticultural products. Other legislative measures for continued scientific investigations will follow, and it must be admitted that the leadership of the American Wine Growers' Association has done a great deal towards the solution and the progressive accomplishment of our industry.

We cheerfully congratulate the Viticultural Board, the Chairman of Associated citizens, on the occasion of its semi-annual meeting on its successful labors and fruitful partnership for the identification and support of our best American products. Viticultural Industry in [illegible] Wine Press.

In Lakeport the new ordinance prohibits card rooms in the rear and allows saloons to remain open on Sundays, but requires the windows to be free from blinds or frosting, so that the undiminished view can be had of the interior.

PERFECT VISION

[illegible]

Berteling

OPTICAL CO.

HARRY NORDMAN, PROP.

1529 BUSH ST. NEAR VAN NESS

HANLEY

RYE WHISKEY

"GOOD GOODS"

HANLEY MERCANTILE CO.

Wholesale Wine and Liquor Merchants

835 FLORIDA ST. SAN FRANCISCO, CAL.

Proposed Further Increase of Licenses

THERE are persistent, disconcerting rumors of a proposition to again raise the retail Liquor license, this time to $1000 per annum. A few months ago the old license which had for a long many years been $84 per annum, was raised to $500. By reason of the great number of saloons in the city, this latter raise makes it, to a large majority of the dealers, a hardship almost prohibitory. Because of the fact that the increased license would take out of the pockets of a couple of thousand dealers an extra million dollars, which has to pass through the graft mill before it goes to public good, the agitators are calling for more blood money. The movement undoubtedly comes from the same old Anti-Saloon League whose war cry is "Down with the liquor traffic, by fair means or foul."

If there is any sense or justice left in the Board of Supervisors, there will be no further increase of the liquor licenses. The question of increasing the license was agitated before the fire, was put before the people, who voted upon it, and higher license was defeated. After the fire the Supervisors had an understanding with the representatives of the trade, who consented to an increase of $400. The City Fathers made it $500, while his Dishonor the Mayor, notwithstanding that he owed his election to the liquor interests, shouted for a thousand dollars a year tax. Considering the fact that there are more than two thousand saloon licenses in effect in this city, and that hundreds of these licenses have been granted since the increased tax with the common understanding that the five hundred dollar figure was a fixture for a long time to come, it would be almost criminal to make this proposed increase, or any other. If the Supervisors take this action, they will be responsible for the ruin of a great many good, honest, hard-working men in the liquor trade.

The swellest retail liquor establishment of the North side, will have its formal opening on May 4th. It is known as the "Sotoyome," the Indian name for "Valley of Flowers," and is located at the lower end of Montgomery avenue, No. 59. The building is a handsome new brick structure. The front and interior are finished in mahogany, handsome beam work being a feature of the ceiling, while one wall is devoted entirely to goods in glass in mahogany cases. The bar and back bar are fine specimens of architecture and were built especially to fit the room, which is of a peculiar shape. Everything connected with the place is absolutely up to date and the proprietors, Messrs. "Pat" Pinnella and Louis Simi, have spared no expense to make it the very swellest establishment on the North side. The goods they will carry will be in the same class. The place will be under the able management of Al Bohm, one of the best known and most popular of the young men in the white coat brigade. The Sotoyome should be successful.

The A. Berta Company, in the new San Francisco Market at Eleventh and Market streets, and who formerly were at Clay and Montgomery streets, report trade excellent. Notwithstanding they were completely wiped out by the big disaster, they have successfully rehabilitated their business and are without question the leading green grocers of the city. They make a specialty of tropical and domestic fruits, etc., and cater to hotels, cafes, restaurants, families and shipping.

How Did You Die?

Did you tackle that trouble that came your way
With a resolute heart and cheerful,
Or hide your face from the light of day
With a craven soul and fearful?
Oh, trouble is a ton, or trouble is an ounce,
Or trouble is what you make it,
And it isn't the fact that you're hurt that counts,
But only—how did you take it?

You are beaten to earth? Well, well, what's that?
Come up with a smiling face;
It's nothing against you to fall down flat;
But to lie there—that's the disgrace.
The harder you're thrown, why, the higher you bound
Be proud of your blackened eye!
It isn't the fact that you're licked that counts;
It's how did you fight—and why?

And though you be done to the death, what then?
If you battled the best you could,
If you played your part in the world of men
Why, "The Critic" will call it good.
Death comes with a crawl, or comes with a pounce,
And whether he's slow or spry,
It isn't the fact that you're dead that counts,
But only—how did you die?

LASH'S BITTERS
TONIC LAXATIVE

ALL ALE AND PORTER DRINKERS

Should call for the celebrated

Burnell's
Ale and Stout

Brewed from the Best Malt Hops on the Market and used by all the Leading Clubs, Hotels and Bars

Order through any Grocer or Liquor Dealer, or direct from

BURNELL & CO.
1009 Golden Gate Ave.
TELEPHONE PARK 548
San Francisco

Telephone Temporary 900

Matt. Grimm

130 Leidesdorff Street

Fine Imported and Domestic
Wines and Liquors

San Francisco, Cal.

"Jellison's"

San Francisco's Most Magnificent Bar

10 THIRD STREET

The Unity

2007 Fillmore St.
Near Pine
San Francisco, Cal.

Anheuser-Busch Beer on draught

Phone West 1905

Merchants' Cafe

Choice
Liquors, Wines and Cigars

328 Front Street

SAN FRANCISCO

Federal Bar

Imported Wines, Whiskeys and Brandies

601 Montgomery Street

Phone Temporary 1540

San Francisco, Cal.

D. B. Uhte

Wines and Liquors

Washington and Drumm Streets
San Francisco

Frank Doran

Julius Bruns

Doran & Bruns

Choice Things to Drink and Eat

Southeast Corner Steiner and Ellis Sts., San Francisco

OF INTEREST TO RETAILERS

To Limit Retail Licenses

THE new Board of Police Commissioners start in with a crusade against issuing of licenses for saloons. Their first move in this direction was made on the 18th inst., when it was announced that no more applications for saloon licenses would be granted for proposed locations in Kearny, Montgomery, Third or Fillmore streets. The Board went further and decided to limit the number of retail licenses in Kearny street to the number that were located in that thoroughfare at the time of the fire.

Between the gyrations of the Indicted Mayor in having a new crop of Police Commissioners every few months and the tendency of the aforesaid new Commissioners to try experiments with their power, the trade of the city is certainly up against a hard combination. Why the streets aforementioned should be selected to be immune from further encroachment of the liquor trade is not stated except that certain interested parties have protested against granting further licenses. It is probable this ruling will be to the great disadvantage of many men who were in the trade at the time of the fire and by the former Board of Police Commissioners were guaranteed that they should have downtown locations on their old sites, or as near as possible thereto. In the case of such men this ruling of the new Board would be nothing more or less than an outrage, and we trust that the Commissioners will be compelled to recognize that fact.

Make Your Own Seltzer

THE Economic Syphon Company, which has entered this field, is giving a chill to the old seltzer water companies which have bunkoed the retail trade for many years past. The new company makes the retailer independent of the old companies and enables him to produce his own seltzer at a greatly reduced cost and to always have it ready and fresh. The Economic Syphon Company furnish the retailer with the required number of syphons, a tank of seltzer water, under high pressure, and an attachment through which the syphons can be quickly filled from the tank. The water is as good as that furnished by the seltzer companies and, the cost being far less, the success of the Economic Syphon Company appears assured. The company's ad. with an illustration of the operation and filling of syphons appears elsewhere in this issue.

Ben Jellison At Home

OUR old friend, Ben Jellison, is to be found at home in h convenient and admirably arranged new quarters at 1 Third street. When last seen he was suffering from a stiff arı owing to the vast amount of handshaking he had been calle upon to do, as a regiment of old friends gave him a warm we come back to business. When it is remembered that this worth member of the trade was located at the northeast corner of Cal fornia and Kearny streets for thirty-five years, where he earne enviable reputation as a warm-hearted and generous man, it unnecessary to say that he has very many friends and that the are all glad to see Ben again behind the bar. And such a ba and such comfortable arrangements, so many cozy seats in coc recesses, that during the past hot spell they made his place welcome oasis in the surrounding desert of glare, dust and dir It is superfluous to give a detailed description of Mr. Jellison' new place of business, further than to state that the Brunswick Balke-Collender Company put in some of its best work, that th cellar is large, double, deep and full of good whisky and wines and that the entire arrangement of the place tends to the com fort, coolness and convenience of the numerous guests. As t the stock of goods carried in bulk and case, all who know th proprietor are aware that he keeps nothing but the best, an that no man in the trade is more in favor of the Pure Food Law in relation to all wet goods than he is. His stand-by is "Ol Jordan," which, like the rest of the goods he dispenses, is abso lutely pure. Behind the bar this veteran stands and welcome all with a warm handshake and a smile—always a smile. Fo he believes that "a smile begets a smile, and a beaming counte nance drives away impatience."

FERRY CREAMERY

The Handsomest Restaurant in the City
Good Clean Service and Popular Prices

18 MARKET STREET, Just above Sacramento

In conjunction with our restaurant we have the most complete Bar in the West.

KILBORN & HAYDEN, Props.
18 and 20 MARKET STREET

Burn One and Forget Your Troubles

An EL PALENCIA REX Havana Cigars
Up-to-Date Size

The Finest Tobacco Ever Produced
Most for Money, Quantity and Quality

BOLTZ, CLYMER & CO.

416 EIGHTH STREET OAKLAND, CAL.

THE SOTOYOME

Swellest Bar on the North Side

Our Goods are "Pure Food Standard"

Choicest Wines and Liquors

PINNELLA & SIMI, PROPRIETORS

59 Montgomery Avenue - - - San Francisco, Cal.

JOHN BAZZINI A. C. DRAYEUR

A. Berta Co.

TROPICAL AND DOMESTIC

Hotels, Cafes Restaurants Families and Shipping Supplied

FRUITS

GREEN GROCERS

New San Francisco Market

Eleventh and Market Sts. San Francisco, Cal.

Phone Market 932

Market Cafe

GOUAILHARDOU & RONDEL

551 Washington Street

SAN FRANCISCO

"Coffee Royal"

A Mighty Brewer

JAS. P. DUNNE

1 STOCKTON ST.

SAN FRANCISCO

902 MARKET STREET

JAMES RAGGI.

WINES AND LIQUORS.

624 MONTGOMERY ST.

SAN FRANCISCO, CAL.

John Caley, Prop. Tel. Temporary 2306

CALEY'S

333 MONTGOMERY ST.

SAN FRANCISCO

FRANK DAUNET

Wines and Liquors

570 GOLDEN GATE AVE.

POMPEIIAN BAR

OF INTEREST TO RETAILERS

A Thunderstorm in the Tenderloin

THERE is [illegible] a "tempest in a teapot" in the stunts [illegible] being done with reference to the purifying of the [illegible] district. By reason of the [illegible] Captain of Police Mooney is working single-handed [illegible] Police Commissioners and Police Chief, [illegible] the gambling resorts and houses of questionable character, and the Police Judges are disinclined to assist the Captain in his crusade. It looks as though more harm than good would come out of this publicity. The evils complained of are not eradicated, but are simply inconvenienced and made to move around and at the same time the city gets an undeserved reputation for harboring gamblers and others.

These same conditions exist in every large city, be they located in the Pilgrim East or the Wild and Wooly West, and they will continue to be a part of life in cities of large population. The only perceptible good that is coming from Captain Mooney's activities is the information he has given the Grand Jury as to police graft and its wide ramifications. This may lead some few to wear striped clothes in the near future.

Henry Meyer Settled

HENRY MEYER is now comfortably settled and doing a large and growing business, on the northwest corner of Clay and Front streets, just across the way from his old stand, where he carried on business for six years, until the fire forced him to evacuate. He has shown admirable judgment by placing all the interior decorations of his new saloon in the hands of the Brunswick-Balke-Collender Company, which firm seems to have the pick of the saloon furnishing business. The result is an artistic arrangement of polished woods, mirrors and colored lights, highly decorative and attractive. Naturally, considering how well Henry Meyer is known in the adjacent commercial district, business is very good, and the new stand promises to rival the old in public favor. There are comfortable seats for the weary, and no end of good things in bottles and barrels for the thirsty. Besides carrying a very extensive line of case goods, there is a goodly store of whiskies in the cellar, and it will be hard to name any first-class drinkable not to be found in the Meyer place. Nevertheless, he pins his faith to Belmont bourbon and Gibson rye, and his customers heartily endorse his judgment.

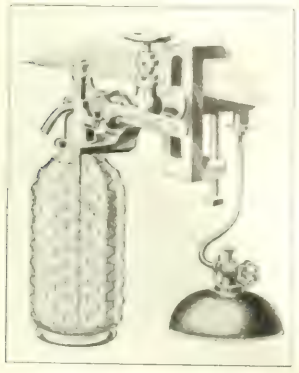
The original Coppa's restaurant on Pine street, below Kearny, is one of the most popular institutions of the kind in the city. Unlike many other restaurateurs that might be mentioned, Mr. Coppa, who is one of the most competent and well liked caterers of the city, maintains the same high standard of service in cuisine that he established when his place was opened and the result is the very best class of patronage and the volume of business overtaxes the capacity of the establishment.

Those who appreciate a magnificent painting should drop in at "Caley's," 333 Montgomery street, and see a piece of art that is worth traveling far to inspect. The subject is a scene in a blacksmith's shop, painted by Cooper, as a "memory study" from the famous original painting which was exhibited several years ago in the Emporium. It is a remarkable piece of work and, according to our memory of the original, the memory copy suffers none by comparison. It is a valuable work of art and Mr. Caley is very deservedly proud of it.

The famous John Wieland beer, which has again been placed on the market, fulfills all the predictions of its makers as to quality, etc. Before the fire it was one of the best known brands on the Coast and the brewery company, while rebuilding the plant which was almost entirely destroyed by the fire, declared that when they were again in the field they would produce beer better than ever. They have certainly done so and the rapidity with which the beer is going into consumption proves the fact.

One of the most prosperous retail establishments in the city is the California Saloon, at No. 50 Market street—J. L. Mollenhauer, proprietor. The business was formerly located at the northeast corner of Market and Front streets, where it enjoyed an extensive patronage, but the business being done since the fire is far in excess of that and the volume of trade seems to steadily increase. Mr. Mollenhauer is one of the most successful caterers in his line in the city, well knowing the value of Class A goods and similar service.

Thomas Walsh & Company, at 15 Powell street, report business good and rapidly improving. They have a long lease on the site of the old Columbia Theater and this part of the city is destined to be one of the very best. Next door to Walsh & Company's place is being erected a modern first-class building of large area, the upper stories of which will be devoted to offices. The ground floor and basement will be occupied by the famous Techau Tavern. It will be, without question, the largest place of the kind west of Chicago. On the main floor the mezzanine booth features of the old place will be repeated. So Walsh & Co. can afford to wait for still better times to come.



Showing Landau Syphon Attached for Filling

!!! Saloon Men !!!

!!! Special Attention !!!

SEE US IMMEDIATELY ABOUT

INSTALLING OUR PATENT SYPHON FILLER

YOU PAY ONLY FOR THE WATER

Installations Free. Saves you 75 per cent. of your seltzer bill. Telephone Market 798.

LANDAU ECONOMIC SYPHON CO. 1917-1919 Howard Street SAN FRANCISCO, CALIF.

HOUSE FOUNDED 1853

BANK EXCHANGE

Back at the same old stand; same old goods; same excellent service. The fire did not get me.

Import
Famous Old Campbeltown
SCOTCH WHISKY
Pisco de Italia, Madeira Wine
Sazerac de Forge & Sons' Brandy
DUNCAN NICOL

S. E. CORNER MONTGOMERY AND WASHINGTON STS.
SAN FRANCISCO

Kennel Club on Top

The Charles M. Fisher Co.

N. W. Cor. O'Farrell and Fillmore Streets

PHONE MONTGOMERY 2058

Gregory Valerro

WINES AND LIQUORS

584 WASHINGTON ST.

COLUMBUS BANK BUILDING

SAN FRANCISCO, CAL.

ORIGINAL

:: Coppa :: Restaurant

Pine St. Bet. Montgomery and Kearny

SAN FRANCISCO

IKE DEUTCH

Cigars, Liquors and Cafe

Junction
Van Ness Ave., Market and Oak Sts.

Phone Special 781 **San Francisco**

ESCALLE'S

California's Most Famous Road House

Finest Wines and Liquors

N. BIEGEL

Phone West 7142 E. L. WAGNER, Prop.

The Press

IMPORTED WINES AND LIQUORS

Ice Cold Lager on Draught
Direct From the Wood

Formerly 15 Third Street
Near Examiner Bldg.

1824 Post Street
East of Fillmore

Madera Hotel

Marin County's
Famous and Handy Resort

Take North Shore Ferry

IRVING'S APRICOT BRANDY GOLD MEDALS ROSENBLATT CO. 1513 FRONT STREET SACRAMENTO, CAL.

Prohibs Who Drink

In a lecture before the Harvard Medical School, Dr. Charles Harrington, of the Massachusetts State Board of Health, informed his audience that many men who preach and vote prohibition are addicted to the use of alcoholics in the form of patent medicines. They not only use them, but indorse them as well, the while they criticise men who use pure liquors.

"I have seen these indorsements," said the speaker, "given by the most prominent leaders of moral reform in New York, and I have seen such indorsements by a number of those who are most prominent in the total abstinence movement, in the shape of statements telling the benefit they derived from the 'medicine,' and of how it cleared their brain, etc., at the close of a lecture on total abstinence.

"Yet the 'medicine' was nothing more nor less than diluted whisky—nothing more nor less than a pretty poor cocktail. Think of a temperance worker indorsing such a thing!

"Seventy of the proprietary medicines that contain alcohol have been examined. The most villainous of these are the 'medicines' which pretend to be non-alcoholic. One of them, labeled 'purely vegetable—recommended for inebriates,' was found to contain 42½ per cent of alcohol, which is about the percentage you find in whisky. Another of them, with alcohol in it, had the inscription, 'Tonic—not a rum drink,' and still another, 'Non-intoxicating stimulant—whisky without its sting.'

"A third, an alleged 'beef tonic,' was not particularly beefy, but had 26½ per cent of alcohol. In one mixture you pay for whisky at double the ordinary price—a villainous trap for the man anxious to get rid of the alcohol habit.

"The wickedest of the proprietary medicines," continued Dr. Harrington, "are the so-called cures for the alcohol and morphine habits. In one case a man who undertakes to cure you of the morphine habit charges you $15 for 30 bottles and a lot of literature. The bottles, numbered, are to be used from day to day, beginning with No. 1, but if you find you are not getting the support you need, take a dose from the 'emergency bottle,' and this bottle was found to contain three grains of morphine to the fluid ounce."

The Enterprise Brewing Company is erecting a cold storage building at First and Myrtle streets, Oakland, to cost $4000.

Royal Arch Grand Lodge

JOHN L. HERGET, the well-known retailer, has been again honored by the Knights of the Royal Arch, by his election to the exalted position of Grand Valiant Commander, to succeed Theo. Gier. The other officers selected at the Grand Lodge were as follows: Grand Lieutenant-Commander, F. J. Diedrich, Sacramento; Grand Treasurer, T. Knabbe, Oakland; Grand Orator, F. J. Rooney, San Francisco; Grand Master of Ceremonies, Richard Tierney, Eureka; Grand Captain of the Guard, M. A. Wilson, Stockton; Grand Tyler, William Jungblatt, San Jose; Grand Attorney, C. W. Pendleton, Los Angeles; Board of Trustees—General C. F. A. Last, Los Angeles; Theodore Lunstedt, San Francisco; F. J. Ruhstaller, Sacramento; Theodore Gier, Oakland; Henry Longirs, Stockton; C. Barr, Woodland; John Holst, San Francisco.

A Splendid Stand

WHETHER it was good luck or good judgment which induced genial Ike Deutch to select the gore formed by the intersection of Oak and Markets streets for his new saloon, we do not know, but one thing is certain—that as a business stand, it will prove hard to beat, search the city through. Nor is this all. Ike has shown good sense, first in getting his furnishings from the Brunswick-Balke-Collender Company, which has an artistic style entirely its own, and secondly, in his wall covering and paintings, all of which are in excellent taste and render the interior extremely inviting. When you add to all this admirable arrangement, pleasing to the eye, the best of wines, liquors and beers, and the personal magnetism of the worthy host, it is not to be wondered that business flows through his swinging doors in a steady stream, and that the only difficulty is to find room at the bar to sample some of the inviting liquid goods to be found behind it. Ike not only deserves success, but commands it, by the first class quality of the goods dispensed, the care taken to provide for the comfort and convenience of customers and the cordial welcome extended to all comers—rich or poor.

Elsewhere in this issue will be found the advertisement of Youngberg & Son, custom house and internal revenue brokers at 511 Washington street, city. Capt. Youngberg is one of the veterans in the business while his son has grown up in it. They enjoy a large patronage. In addition to their brokerage business they are agents for General Bonded Warehouse No. 2 and Special Bonded Warehouse No. 2—a fact which should interest the trade who desire first-class storage.

Chas. M. Reynolds Co.

WHOLESALE

LIQUOR DEALERS

Agents Baltimore Hunter Rye and El Monte Whiskies and Wines

912-914 Folsom Street Telephone Temporary 2072 San Francisco

The Operator

Goods Bottled in Bond a Specialty

500 Davis St.
N. E. COR. JACKSON

Frank P. Howard.
PROPRIETOR

J. G. LEMBERT

Thos. J. Walsh & Co.

WINES and LIQUORS

15 Powell Street *San Francisco*

DUNCAN SPRINGS
NATURAL MINERAL WATER
From Hopland, Mendocino Co., Cal.

DUNCAN

BOTTLED ONLY BY THE

Duncan Springs Mineral Water Co.
Under New Management

L. J. McGINN, Mgr. San Francisco, Cal.

TELEPHONE

J. F. ROSSI

FOREIGN and DOMESTIC

Wines Liquors and Cigars

DEPOT OF ITALIAN SWISS COLONY WINES

217-219 WASHINGTON STREET
Between Front and Davis

SAN FRANCISCO CALIFORNIA

MY SPECIALTIES
ARE BRIES

JOHN SROUFE & CO.

IMPORTERS OF WINES AND LIQUORS

Fine Kentucky Whiskies

659 and 661 Devisadero St.
Corner Grove

Sole Agents for Slater's Premium Bourbon SAN FRANCISCO, CAL.

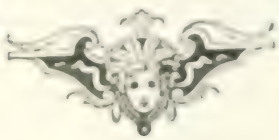
T. D. McGIMSEY JOHN McLAUGHLIN

THE CABIN

Mixed Drinks a Specialty

1804 Geary St. Near Fillmore

The Chronicle Bar



6 Kearny San Francisco, Cal.

P. W. WOBBER, Proprietor

PERSONAL MENTION AND NOTES.

John E. Beaufort, representing H. P. Finlay & Co., the well known importing house of New York, was in the city during the month. Mr. Beaufort's specialty is the promotion of the consumption of Dog's Head Ale. He found business very satisfactory in San Francisco and on the Coast.

Bacha Gin is traveling along its same old popular way. The Gramauer Commercial Company, Inc., are kept very busy supplying the demand. One of their latest clever efforts in street card advertising is a placard which appears with the following declaration: "Drink and the world drinks with you, swear off, and you drink alone."

Lloyd Taylor, of W. A. Taylor & Co., the great importing house of New York, has been on the Coast for several months, four of which were spent in Mexico for the benefit of the health of Mrs. Taylor. He found business conditions here excellent, the interests of his house on the Coast being in the hands of C. W. Craig & Co., 401 Battery street.

L. Gandolfi & Co., the big importing house of 427 Broadway, New York, report their Coast business exceptionally satisfactory. In their line, they are the largest importing house of the United States. Among their specialties, Fernet-Branca Bitters have met with great demand in this territory. They handle all the well known Italian wines, olives, oils, groceries, etc.

A. L. Dowler, the able and energetic manager for Clarke Bros. & Co., having completed the strenuous task of having a permanent building erected for the use of the company, and moving from Oakland to the new home, has hied himself away on his usual trip throughout the Northwest. Messrs. Clarke Bros & Co. have a very large trade in that section of the country, which has been developed by Mr. Dowler, and which continues to steadily increase. He intends to be absent about six weeks.

Simon Levy & Co., importers and wholesale liquor dealers at 208 Twelfth street, report business good with a capital "G." While the location would appear somewhat out of the way, it proves to be the contrary. The great volume of orders is received over the telephone and as the house handle many standard articles in their line, and have been so long established in the business, it is not found necessary, at the present, to be in a very central location. Among their specialties are P. Garnier, Enghien les Bains, Abricotine and other cordials; Legler Pernod, Couvet & Pontarlier, Absinthe & Kirschwasser; Hills & Underwood, London, Old Tom Gin, Dry Gin, Sloe Gin and Orange Bitters.

The Charles M. Reynolds Company, which was organized subsequent to the great fire and which is now located at 912 Folsom street, is enjoying an excellent trade. While the company is very young, the fact that C. M. Reynolds is at the head of it guarantees that it is active and not overlooking any valuable business. It was Mr. Reynolds who made Hunter's Rye famous on this Coast and his company still are the distributers of this famous brand which enjoys a continued large demand. The El Monte Rye and Bourbon whiskies of the Reynolds Company are making a record run for popularity, a fact which is due to their good quality and the manner in which they are placed before the public.

The Levaggi Company, importers and exporters at 615 Front street, although a new house, have in a short space of time built up an excellent and growing business. Among their specialties that are rapidly gaining popularity in this market, are High Life Vermouth, Italian; Pellisson Pere & Cie, Cognac, France; High Life Champagne and Muscato Spumante, Italy; Lacrima Cristi, Naples; Chianti wines of T. Ruffino, Florence; also cordials and mineral water, all imported. The house is making a specialty of High Life Bourbon and Rye whisky. A. L. Podesta, of the firm, has sold his interest to his associates and will engage in some other line of business.

Arnold Poppic, the popular and very successful representative of Charles Meinecke & Co., importers, who has his headquarters at Los Angeles, made a flying trip to the city during the month. Poppic is not a big fellow, but he is a big salesman and he makes records with the celebrated brands handled by his house, of which any commercial man might well be proud. He reports business in the southern part of the State as exceptionally good.

J. M. Craig, Pacific Coast representative of Brown, Forman & Co., Louisville, was in the city twice during the month, in the interests of Old Forester whisky. Mr. Craig is the man through whose efforts the sterling merits of Old Forester have been made known to the people of the Slope. He is a real hustler and always doing something for the good of the cause. During the month he visited the southern part of the State and had a very successful trip. He makes his headquarters in Portland, Oregon. The California distributers are Messrs. Chapman & Wilberforce, 628 Montgomery street, San Francisco.

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LOS ANGELES, 526 SOUTH MAIN STREET
PORTLAND, MACLEAY BUILDING

New Incorporations

San Francisco—Acme Brewing Co.; capital stock $100,000; shares $1 each; subscribed $15,000, by L. F. Schmidt, W. Schudt and J. P. Rittenmayer, 5000 shares each; place of business, San Francisco; C. W. Dorr, attorney.

Los Angeles—Leon Escalibur Co.; capital stock $100,000; subscribed $30, by F. Charbonnier, Leon and Genevieve Escalibur.

Fresno—Fairview Vineyard Co.; capital stock $60,000; shares $100 each; directors—C. A. Pauldon, C. M. McAllister and Peter Droge.

Napa—Peerless Manufacturing and Distilling Co.; capital stock $100,000; shares $1 each; subscribed $2200; directors—H. J. R. Aden and H. B. DeTracy of Vallejo, F. A. Bell, H. B. Migliavacca, D. A. Dunlap, F. G. Noyes and J. P. Hottel, all of Napa.

Fresno—Clyde Vineyard Co.; capital stock $200,000; shares $1 each; directors—William Rennie, S. A. Imus and James Anderson.

Boot suits are being filed against the city by the liquor dealers whose property was either looted or confiscated by the troops during the days of the great fire. The Relief Committee has refused to pay for the goods that were taken away by the troops for use in hospitals and camps, and Congress has failed to pass the bill to reimburse the liquor dealers who suffered, notwithstanding the Secretary of War recommended that the claims be paid. The unfortunate dealers have found it necessary to bring suit against the municipality. Among those who have instituted suit for compensation for his property is James Raggi, the well known retailer at 624 Montgomery street. His losses were $3,671, which sum he properly demands, and the city should pay him.

Boston, Mass., High License Fees.

FROM the annual report of the excise board of Boston, we learn that the license fees for last year amounted to about $1,500,000. There were 73 innholders who paid each $3,000; 370 victuallers paying $1,100 each; 657 wholesale dealers at $500; 163 wholesale brokers (13 who paid $1,000 each; 78 at $1,850 each; 2 distillers at $1,000 each; 10 bottlers at $500 each; 21 brewers at $1,000 each; 40 clubs at $200 each; 2 wholesale druggists at $200 each; and a number of smaller-priced licenses. But enough has been stated to show that the business in drink in Bowers come high in classic Boston.

OLD BRANDY

FOR SALE IN THE ORIGINAL PACKAGE
FIFTEEN AND SIXTEEN YEARS OLD

Julius Paul Smith, Livermore, Cal.

Charles Meinecke & Co.

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Sole Agents Pacific Coast for

"DUFF GORDON SHERRY"
FROM DUFF GORDON & CO., PORT ST. MARY'S, SPAIN

"SWAN GIN"
FROM J. J. MEDER & ZOON, SCHIEDAM, HOLLAND

"BOORD'S" OLD TOM AND DRY GINS
FROM BOORD & SON, LONDON, ENGLAND

"WHITE HORSE CELLAR"
SCOTCH WHISKEY
FROM MACKIE & CO., ISLAY, SCOTLAND

New York Correspondence

NEW YORK, March 30, 1907.

EDITOR WINE AND SPIRIT REVIEW.—Three months of 1907 are gone, three months of waiting for the wine and spirit trade; waiting and watching to see which way the Department of Agriculture cat will jump. Shall Dr. Wiley's fulminations sway the feline acrobat toward the "straight whisky" ring, or shall the Honorable Secretary of the Department prove a most capable ringmaster and land the aforesaid quadruped into the broader fold of the blenders and compounders? Three months, and the final act not yet announced. And instead of coming to a better understanding, something akin to a reasonable issue on the points at variance, the two mentioned gentlemen are, seemingly, at greater divergence than they were at the beginning.

According to recent reports, Secretary Wilson and Dr. Wiley have agreed to disagree, and the question what really constitutes whisky has been passed up to the President. This means a prolongation of the fight between the "straight" and "blended" whisky interests.

Dr. Wiley went to the White House with bottles of all kinds of whiskies, a few days since, to talk "straight" whisky to the President. As is usual, when one has a load of whisky to take care of, whether "straight" or "blended," Dr. Wiley enlisted the services of or rather the convenience of a cab to carry him to the White House, and it is reported that two porters were required to carry the whisky into the President's office. But, alas, history fails to state whether the like services of the porters were required for the transportation of the learned doctor. However, 'tis said that he labored long and earnestly in his efforts to explain to the President exactly what constitutes a "whisky," chemically. He showed the President "straight" whisky for which he contended, and also "neutral spirits and whisky," against which he deeply inveighed.

It remains for Secretary Wilson to have an audience with the President and tell what he knows about the whisky business. His recent trip to the various distilleries and large blending houses affords him a good basis of knowledge anent the "whisky" question from which to argue, and it is expected that the weight of his evidence will not be adverse to the "blenders."

Just what position the President will take is problematical, but it is quite safe betting that anything he says is whisky, *IS* whisky.

Meantime, the trade are disposed to sit back and content themselves with buying from day to day. The effects on business have been most depressing. Traveling salesmen are either resting, or where "policy" demands that they remain in the field, they are, almost to a man, eating out their hearts in discontent and disgust.

This condition of uncertainty is all the more deplorable and, one might add, disastrous, in the face of the steady growth of prohibition in those sections which have heretofore been deemed the stronghold of the liquor interests.

The California wine trade has been most satisfactory for the past month. It is questionable whether the reorganization of price lists on January 1st has had the effect anticipated. While the higher prices, which prevailed after the San Francisco earthquake, diverted some of the cheaper trade to the wines of other States than California, it is a debatable question whether the better interests of California wines were served by seeking this cheap trade. Would it not have been better to have held out for the superior standard of the California product?

The American public have so long associated "good wines" with "high-priced wines," taking the foreign product as a basis.

We have not progressed to the point of wine-drinking where it is used proportionately with tea, coffee and other beverages in daily use, as it is in other countries. It remains with us still in the catalogue of luxuries. Can it be popularized by cheapness? Will the man accustomed to buying, or rather paying high prices for imported wines, when he does drink wine, be brought to substitute the domestic article, just because it is cheap? There is always the chance of the low price causing a distrust; he has not been educated up to the merits of the domestic wine, and views a cheap wine as a cheap imitation.

A special cable dispatch from London, under date of March 29th, reads as follows:

"Great excitement and deep indignation have been caused in circles which regard liquor as a curse by a remarkable communication published in the *Lancet*. This periodical is recognized the world over as one of the foremost journals devoted to the dissemination and discussion of facts in medical science. The article, which will stir the angry protests of prohibitionists everywhere, speaks in approval of the use of alcoholic liquors by adults generally. It is signed by sixteen physicians of high reputation, including Sir T. McCall Anderson, Sir William H. Bennett and Sir James Crichton Browne.

Editorially, the *Lancet* says: "This statement deserves careful consideration on account of the importance of the question involved, both from the medical and social viewpoint."

After considering the medical aspect of the use of liquors, the statement of the doctors reads:

"As an article of diet we hold that the moderate use of alcoholic beverages is for adults usually beneficial. We deplore the evils arising from the abuse of alcohol, but there is nothing, however beneficial, which does not by excess become injurious."

On March 19th, there was introduced into the House of Representatives of the Legislature of Pennsylvania, a bill providing for a taxation of one cent per gallon on all whisky made in that State. Mr. Henry G. Troxell of Williamsport, Lycoming County, is the author of the bill.

A local option election at Lebanon, Ky., on the 25th inst., resulted in the city going "dry" by 63 votes. A procession of 2000 women and children paraded the principal streets, shouting and cheering for the abolishment of the saloons.

Warrants were sworn out for S. N. Wathen, president of the Kentucky Distillers' Association, and Colonel Wallace Cardwell, of the Governor's staff, and about twelve other citizens, charging them with bribery.

All gave bonds except Wathen and Cardwell, who insisted upon going to jail, but were allowed to go free.

Mr. Henry Hyams, president of the Barrett Company, is making an extended business trip throughout the Northwest and California, in the interest of "Unrivalled Prune Juice" and Barrett's Blending Cordial."

Can the garbage of a city be turned into denatured alcohol in such quantities as to make it pay all expenses of handling, hauling and disposal of the refuse?

This is a question that is agitating the minds of the District Commissioners at Washington. Attention has been called to the method of garbage disposal in Milwaukee, Wis. Dr. W. A. Boyd recently announced to the Common Council of Milwaukee that the garbage of that city could be transformed into denatured alcohol and the cost of disposal reduced to a minimum. Dr. Boyd says that every city in the country can save money if their garbage plants will take up the manufacture of alcohol. It is announced that Dr. Boyd will be given an opportunity to put his system to a practical test.

Madeira Wine

DECREASING SALES DUE IN PART TO SPURIOUS IMITATIONS.

CONSUL Maxwell Blake of Funchal, reports that Madeira wine, once almost an indispensable to the tables of the fashionable, has declined in favor of late years, along with many other fine old wines. He says further:

"In England, where at one time such enormous quantities of it were consumed, the demand has diminished until now it is but a fraction of what it formerly was, while that shipped to the United States is relatively insignificant (amounting in value to about $40,000 in 1905) when compared with what went there from this island one hundred years ago. The countries where it is still appreciated and consumed without diminution of quantity are Norway, Sweden and Russia, regions where, from their climatic peculiarities, its well known quality of heaviness, so frequently objected to in more southern markets, finds especial favor. The Government of Russia, however, in its new tariff scheme has lately embargoed this wine with the almost prohibitive duty of $250 per pipe (110 gallons), a burden very threatening to its future market.

"It is rather an extreme comparison to contrast the present export, amounting to 6,000 pipes, with the 22,000 pipes shipped under the abnormal conditions of the Napoleonic wars, a time when the French ports were closed and the viticulturists of all Europe had practically abandoned their vineyards. The present export of 6,000 pipes is not far below a fair average for the last hundred years, the results of the decline of the trade being much more apparent in the inferior quality now in demand than in the actual quantity exported.

VARIETIES AND PROCESSES OF MANUFACTURE.

"Not the least interesting thing about Madeira wine is the process by which it is made. The grapes, after having been gathered by the women and children, are carried in large shoulder baskets to the 'lagar,' a round wooden vat of variable dimensions. When there is sufficient accumulation of grapes a group of bare-legged men leap in upon this mass and begin a slow treading motion, which soon gives way to a more rapid backward and forward motion, generally to the accompaniment of some musical instrument and native song. As the juice is extracted, it is caught in hogsheads, from which it is put into goat skins and immediately carried off to the wine stores in Funchal.

"Arriving here it is piped off into casks, stored into well-heated chambers, and subjected for a period of several weeks to an evenly sustained degree of artificial heat, a comparatively modern process, adopted in lieu of the more expensive method that obtained in former times of sending it off on voyages across the equator, a journey which was always thought to add something to its flavor. After the wine is taken from the 'estufas,' as it is called, a limited quantity of spirit is introduced, and after being treated and blended in other ways is put by in stores to age.

"The vintage lasts from August to October and employs about 25,000 laborers. The exports on an average annually amount in value to $1,000,000. Perhaps one-third of the wine sold in America and elsewhere as Madeira is produced in other countries. Only last week a wrecked Italian steamer was thrown upon the shores of this island with a cargo of "Madeira" wine in its bulk direct from the vineyards of Spain and Southern France. This wine was destined to the markets of the United States."

The town trustees of San Leandro, as a result of the high license epidemic, have decided to increase the saloon license tax. At present the dealers pay $50 per quarter. In the future they will be required to pay $75 per quarter. And so it goes.

Sulphur in Wines

HOW THE SULPHUR TASTE MAY BE REMOVED.

CONSUL R. J. Bowman, of Seville, reports that wines frequently have unpleasant odors and tastes caused by various compositions of sulphur. On this subject he transmits the following from a Spanish newspaper:

"The sulphur taste in wines is due to an immoderate addition of sulphurous acid. The [illegible] perceptible quantity of this gas varies from 15 to 25 grains per liter (I have found 8.9 grains). This dose is far above the amount required to obtain the good effects of said gas. It is necessary, therefore, not to overdo it by burning sulphur in an exaggerated quantity or adding to wine large quantities of bisulphate of potash. They will practice that same error in the analysis, taking as tested a wine in which part of the sulphur oxidizes and changes some of its elements into sulphates. When a wine has this taste good ventilation will suffice. This ventilation may be accomplished by vigorously shaking the liquid in contact with the air, or by racking it with a jar. Ventilation can also be performed by means of a sucking pump. Another way proposed is by heating the wine 22 degrees to 30 degrees C. in a large horizontal copper boiler. The sulphuric acid is then separated and the little that may remain is transformed by oxidation and is not perceptible to the palate. Unfortunately this system is costly and cannot be employed in most cases.

"When dealing with white wine to which discoloration is not detrimental small fragments of pulverized wood coal may be used for filtering. The coal absorbs the odor and cleanses the liquid of its bad taste. The taste of rotten eggs generally comes from another compound or mixture of sulphur, that of hydrogen sulphide. The presence of this compound in wines is sometimes due to the existence of sulphates in the lime used or through the action of certain alcoholic leaven on the sulphates of wines. This smell of rotten eggs can be made to disappear by fumigation of sulphur. The two gases, sulphurous and sulphuric acid, when together disappear or form an odorless combination. After the sulphur has continued, drawing off the wine is recommended, and when settled the perceptible sulphur should be separated by filtering."

New South Wales Restricting Sale of Liquor.

CONSUL F. W. GODING of Newcastle, writes that New South Wales has a liquor law that has been in force only six months, yet the results have more than justified the change.

The police have been given increased powers. In the past they were required to prove that the law had been violated; now the onus of proof rests upon the hotel licensee and the offending persons. It is an offense to serve children under the age of 14 with liquor, or to sell to a youth under 18 intoxicants to be drunk on the premises. The only persons allowed to obtain liquor during prohibited hours are travelers and lodgers; even a doctor's certificate is not honored, and one accidentally eating at a hotel cannot be served. [illegible]

FOR SALE.

[illegible]

Olives and Olive Oil

ITALIAN METHODS OF CULTIVATION AND MANUFACTURE.

The California experiments in cultivation of olives and their conversion into oil and pickles is watched by Special Agent Arthur B. Butman:

The cultivation of the olive is a very important agricultural industry in Italy. It is estimated that fully 2,000,000 acres of land are [illegible] devoted to this purpose, while the annual average yield of oil is 75,000,000 gallons. Italy is the largest olive-oil producing country. Spain ranks second, and France third. The production of Italian olive oil is apportioned to the following localities: Liguria, extending along the coast from the French frontier to Massa Carrara; Lombardy, Venetia, Emilia, and the Marches; Tuscany, Umbria and Latium, Neapolitan provinces on the Adriatic and Mediterranean; Sicily and Sardinia. The largest quantity is produced in the Neapolitan provinces on the island of Sicily, though the quality is much inferior to that of the Tuscan district, which is known as Lucca oil.

GROWTH AND CULTIVATION OF TREES.

The olive tree is of slow growth and long life (estimated from one hundred to one hundred and fifty years), and demands a warm climate, either excessive heat or cold being alike injurious. The lowest temperature which may be borne by the tree is 14 degrees F. Better results—I refer to cases where the fruit is grown for its oil, not for pickling—are obtained in a hilly country with a medium soil, neither too moist nor too rich, and at a moderate elevation. In some portions of Italy one notes the olive trees planted in rows widely separated, with the intervening spaces devoted to vines; but those who have intimate knowledge of olive culture assert that the trees should be grown by themselves. This latter method obtains very generally throughout the district of Tuscany, where the finest quality of oil is produced. The olive groves of this district are usually on terraced hillsides, and the greatest care is given to their husbandry. The trees are pruned every second year and enriched every third year. Pruning is done during the months of February and March, and between April and June the groves are plowed. The fruit begins to ripen during the latter part of November, and its harvesting continues from that time on until about the 1st of March—that is, in favorable years, when the crops are large. I am informed that the harvest for 1900-7 in the Tuscany district is very light and will not yield more than one-half the usual returns.

GATHERING THE FRUIT.

The fruit is both picked from the tree by hand and gathered from the ground as it gradually ripens and falls, the former method insuring of course a more rapid harvest, and also doing away with the great danger of unsound fruit, which is one reason for inferior oil. Wind and rain storms, during which great quantities of olives are thrown to the ground, resulting in bruised and moldy fruit; frosts, and an insect known as the "olive fly" are the principal causes of an unadulterated yet inferior oil. Also, if the fruit is unripe, the oil produced will have a greenish tinge and a sharp flavor; if overripe, the color will be very pale and the flavor insipid, often slightly rancid. It is estimated that the yield of oil for the best variety of olives is about 18 per cent of their gross weight, or about 11 gallons per tree, in a favorable season.

Practically no modern machinery is used in extracting the oil, which is a very simple process, being almost the same as that employed for many centuries past. The more important olive growers have their own mills, to which the smaller growers fetch the fruit for pressing, carrying away their oil. There are no large mills or factories for this purpose in Italy. To avoid bruising the fruit, and thus deteriorating the quality of the oil, the former should be handled as little as possible before it is pressed.

MANUFACTURE OF OIL.

The olives are taken to the mill immediately after being gathered and are pressed within twenty-four hours. The mills, which are worked by water power or oxen, consist of a mill trough of cut stone cemented externally and the millstone, both of which must be non-absorbent lest a rancid flavor be imparted to the oil. About 10 bushels of olives may be pressed at once, the time occupied for this being about one hour. The fruit is crushed entire (both pulp and stones) until reduced to the consistency of paste. This substance is then placed in flat, circular receptacles, a sort of bag made from rushes tied and placed under the press. Cold water is then poured over the bags to facilitate the flow of oil, which passes into a receiving vessel and is gradually skimmed off the water into a second receptacle, where it is allowed to settle before being transferred to the oil store or terra-cotta jar in which the oil is preserved in the country districts. The oil resulting from the first pressing is known as "virgin oil," and is of course the finest in quality. The second pressing, which must be performed immediately to avoid fermentation, is carried out in practically the same manner, hot water being used for pouring over the paste before pressing. Oil thus extracted, though lacking body, may still be of fair quality. The residue after these two pressings will still contain a certain amount of oil, which is fit, however, only for industrial uses. After all the oil possible has been extracted the residue is formed into cakes and used for fuel with satisfactory results.

The oil, after being extracted, is sold to the merchant, who undertakes the process of filtering, which process, through the courtesy of a Leghorn merchant, I was permitted to observe. Pure olive oil is not refined, as many are led to believe, but filtered. Even the finest quality (the oil yielded by the first pressing) contains small particles of fruit and a certain amount of water.

PREPARATION FOR MARKET.

The process of filtering is as follows:

The oil having first been pumped from the casks in which it is sent by the grower to the merchant into a large receptacle with double bottom through which steam circulates, thus being heated and made fluid (in winter the oil hardens almost to the consistency of butter), is then pumped into a filtering tank, where the actual process of filtering takes place by passing the oil through several layers of carded cotton wool, which removes any impurities or sediment. The oil being now perfectly clear, is pumped from the filters through pipes to the covered storage tanks. These tanks are constructed of cement and lined with slate or hard marble and hold about 10,000 gallons each. Here the oil remains at an equable temperature until wanted for shipment. At time of shipment the oil, having been pumped from the storage tanks to tanks in the shipping room, is drawn off and put into barrels, cans, or bottles and packed. Inquiry developed that the oil sent by one Leghorn firm to the United States is contained only in cans and bottles. The barreled oil is sent to England and there bottled or canned.

SUPERIORITY OF THE FIRST PRESSING.

This process appears to be and is very simple, but extreme care must be taken in its execution, as olive oil is easily tainted, being susceptible to any odor. Absolute cleanliness of all appliances is a necessity. The firm alluded to asserts that there is absolutely no such thing as pure olive oil being obtained by a refining process; that pure oil of the finest quality may only be obtained, as previously stated, by the first pressing of the fruit; that such fruit must be ripe, sound, and free from the effects of frost or the ravages of the olive fly, and, lastly, that all presses

and filtering utensils must be absolutely clean. While it is a fact that an inferior grade of olive oil may, by being treated with chemicals, lose some of its objectionable odor and flavor, it is nevertheless but inferior oil, though labeled as "refined." The natural and "pure" product owes that delicious flavor to and from the sound, ripe fruit from which it is produced. An olive oil of inferior quality will rapidly deteriorate, it has for any length of time. No olive oils improve with age, though the fine quality of oil will, it is claimed, retain its freshness and good flavor for two years. Bottled oil is naturally much more certain to retain its good qualities through years of time than that exposed in cans and casks.

Questions of Adulteration.

Realizing the importance of the question of adulteration, I have carefully explored every means possible to various Italian cities from which the oil is shipped and districts in which manufactured to investigate the matter. Large opportunity for adulteration is certainly offered to unscrupulous persons, owing to the numerous cheap vegetable oils which may be employed for the purpose. That adulteration and misbranding are carried on is generally admitted, but it is always the "other fellow" who engages in the practice. However, some points may be safely noted. Olive oil of the best quality is too delicate to permit of adulteration, it being asserted that the addition of even 5 per cent of cotton or other seed oil may be detected. Cotton oil is in more general use in this country for the purposes of adulteration than any other, though when that product is high in price sesame oil is substituted. This latter is also used in its natural state as a substitute for olive oil by the peasantry of some provinces.

An inferior grade of olive oil, which is more or less fetid, is it is stated, the sort of oil which is adulterated, and, despite the customs duty of $1.60 per 220 pounds which is imposed on foreign oils entering Italy, a fair margin of profit may be made on the adulterated product.

Again, in the port of Leghorn there is a section known as the "Punto Franco," which is outside the customs limits. Here goods may be relabeled, packed, or adulterated and exported, no duties being imposed.

An importer of cotton seed oil at Genoa asserts that a large quantity of cotton oil imported from the United States is exported to South America both in its natural state and after being mixed with olive oil and labeled as pure olive oil. All reputable olive-oil merchants, however, are anxious that the practice of adulteration and misbranding be suppressed, as they claim it is a great detriment to the interests of the trade. The fine quality of olive oil is thin—that is, medium—not thick or sluggish, and without the slightest odor of rancidity, fusion or odor.

Need of Farm Machinery in Italy

THE British Consul-General in Italy says that the disastrous eruption of Vesuvius and the continuance of the Calabrian earthquakes have affected the previous change that has agricultural organizers of the central provinces in preparing for the south to watch of work. In the meantime landowners are suffering sore straits in the matter of labor for their estates; and the result must be, the Consul says, an outcry for labor-saving appliances, of which manufacturers should take advantage. He suggests that the visit of an agricultural expert would be very desirable to decide the type of machine most suitable for the land. In every case the machine should be as light as possible, the horse being small, and suitable for being generally used for heavy draft purposes.

Internal Revenue and Customs Rulings

Mint Julep and Oratory

VARIOUS newspapers have reported a wonderful apostrophe to the mint julep by Colonel Shakelford, of Georgia, the famous stump speaker and bon vivant.

Before the colonel on the table stood a basin of cracked ice, a bowl of mint leaves, two pounds of granulated sugar and several glasses.

"These simple elements," said the colonel, "when brought into proper juxtaposition will give any poor sinner a foretaste of immortality, drive care behind the woodpile, and [illegible] enjoy the halls of Ebbis. When the nectar of Olympus trickles over your palate you forget mosquitoes, humidity, rent and the gas man. Conjured by this magical ingredients, you can say with Pope:

O grave! where is thy victory?
O death! where is thy sting?

"Let no vandal pollute your palate with any base imitation of this glorious vintage. Whisky, sugar, mint and water are the sole constituents. There are some base, ignorant Northern rebels who could profane the virgin simplicity of a mint julep with strawberries, pineapple or lemon peel.

"Those are but inventions of the devil to detract from the pungency and aroma of the mint. Strawberries are proper accompaniments of a lemonade; pineapple may add piquancy to a 'brain duster,' and a floating island of lemon peel delights the eye and the palate in a whisky sour—but the humble yet vivifying mint needs none of these accessories of ornament or delectation to quicken the senses, stimulate the imagination, or awaken the epiglottis to gustatory appreciation.

"And while I am talking on the inspiring subject, let me add that the water used to dilute this panacea should be used judiciously. Cold as the icicle which legend says once hung on the northeast corner of Diana's temple, pure as the first love throbs of a maiden's heart, fresh as the diamond dew, should be ice crystals which form a component part of this incomparable stimulant. But use it with discretion—about two fingers of whisky to one of water would be the proper proportion."

Aroused to a fine frenzy by his own eloquence, the colonel arose. Holding his glass on high, so that the gleaming light of the Ferris wheel across the bay was reflected in the amber heart of the julep, he continued:

"Look at it, ye thirsty ones! See its purity! How it glitters, as if a mass of melted jewels! The kindly gods permitted me to make it for parching men! Not in a festering, reeking bar room have I made it, but out here on this broad piazza, where the marsh mosquito plants his poisonous dagger, and the savor of the salt sea is wafted to your nostrils! Everywhere 'tis a thing of beauty—in the pine woods of Georgia, in the blue grass region of Kentucky, in the senatorial halls of Washington! Its warp is Kentucky whisky and its woof mint juice! Drink it, ye thirsty ones, and taste the acme of liquid bliss! Boy, bring me some more mint."

W. H. McBRAYER'S

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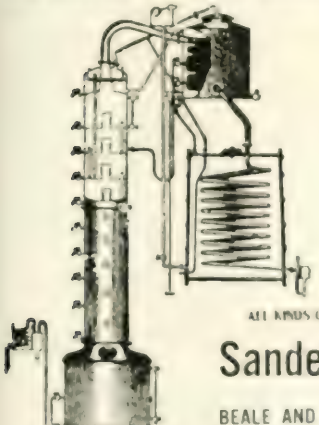

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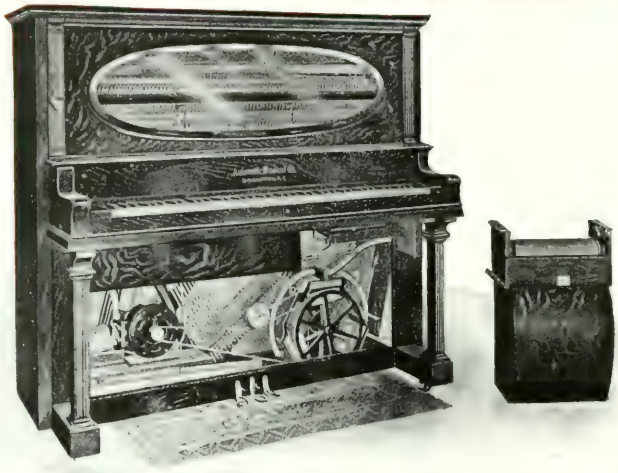

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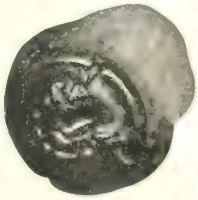
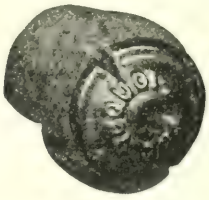




E. J. CURLEY & CO.

Camp Nelson, Kentucky.

BOONE'S KNOLL
O.F.
HAND MADE
SOUR MASH
E.J.CURLEY
& CO.
JESSAMINE CO. KENTUCKY

DISTILLERS
OF
BLUE GRASS
FIRE COPPER
BOURBON RYE
BOONE'S KNOLL
HAND MADE
SOUR MASH WHISKEY
Jessamine Co
Kentucky.

BLUE GRASS
FIRE COPPER
BOURBON
E.J. CURLEY & CO.
JESSAMINE CO
KENTUCKY

These Whiskies are made in the Famous "BLUE GRASS REGION" so justly celebrated as the home of the finest Whiskies in the World, and which have been for the last Century, recognized as such, giving the character and high standing to KENTUCKY WHISKIES which they now enjoy.

THESE FAMOUS WHISKIES CAN BE HAD IN LOTS TO SUIT THE TRADE

OLD FORESTER

"ITS ALL WHISKY"

Guaranteed under Pure Food Act of Congress June 30, 1906.

Same Plain Label — **Same Pure Whisky Since 1874**

BROWN-FORMAN CO., Distillers.

Louisville, Ky. — Distillery No. 14, St. Mary's, Ky.

Chapman & Wilberforce

DISTRIBUTORS

628 Montgomery St. — San Francisco, Cal.

TELEPHONE TEMPORARY 1319

WIELAND'S EXTRA PALE LAGER

OUR VERDICT

"It IS Better Than Ever"

Office and Brewery
240 SECOND STREET San Francisco, Cal.

Bottles

1

2 Siphons

Three Good Things

WUNDER BEER

In Bottles, Siphons and Kegs

1 Bottled beer that is healthful. Brewed of the purest ingredients and with all the care known to science. The most modern machinery is employed in cleaning and filling the bottles and every bottle is thoroughly pasteurized.

2 An entirely new departure of which we control the exclusive rights. Filled and drawn under its own natural pressure it insures the consumer a perfect draught beer at his own table. It is always fresh and the last glass has the same rich creamy head as the first.

3 Wunder Beer in kegs has a reputation long established. Its healthfulness and excellence is a household word, and the wonderful popularity it has attained is a living proof as to its goodness.

3 Kegs

FOR PRICES AND AGENCY PRIVILEGES WRITE

Wunder Brewing Co., San Francisco

THE TELEPHONES ARE

FOR BOTTLES *South 1098* | FOR KEGS *West 1089* | FOR SIPHONS *WUNDER*

WUNDER BEER

BETHESDA

THE WATER OF QUALITY

WAUKESHA'S ORIGINAL MINERAL WATER

SPARKLING—NATURAL

QUARTS, PINTS, SPLITS HALF-GALLONS

THE LAGOMARSINO CO., Los Angeles
SCHWABACHER BROS. & CO., Seattle
Pacific Coast Distributors
KENTUCKY LIQUOR CO. Tacoma
ROTHCHILD BROS., Portland

W. W. ERSKINE, Distributor

1920 Scott St. San Francisco, Cal. Phone W. 1357

UNITED STATES FIDELITY AND GUARANTY CO.

PHONE
Temporary 925

CAPITAL, $1,700,000 SURPLUS AND RESERVE, $1,428,546.98

This Company is Accepted as

SOLE SURETY UPON ALL INTERNAL REVENUE AND CUSTOMS BONDS

Required by the United States Government from

Distillers, Brewers and Cigar Manufacturers

PACIFIC COAST DEPARTMENT

BORLAND & JOHNS, General Managers — Union Trust Building, San Francisco

AMERICAN BRANDY

FINEST IN THE WORLD

THE KIRBY DISTILLING CO. INCORPORATED Fowler, Fresno Co., Cal.

Makes a Specialty of PURE GRAPE BRANDY, and making NO WINE,
has NO WASH OR OUR WINE TO PUT INTO BRANDY

OUR STILLS ARE KNOWN AS NUMBERS 263 OR 357 FIRST DISTRICT, CALIFORNIA

These Numbers ARE BURNED on the GOVERNMENT or STAMPED HEAD of EVERY PACKAGE, there being No Other Genuine "KIRBY BRANDY.

Sold Only in Carload Lots to the Trade — Correspondence Solicited

MONTICELLO
PURE RYE

The Whisky that has Made Baltimore Blends Famous

Monticello Distilling Company
Baltimore, Maryland

New York Office
Max Oberfelder, 686 GREENWICH ST.

SAMPLES SENT
ON APPLICATION

Sierra Madre Vintage Co.

GROWERS AND PRODUCERS OF

Pure California Wines and Brandies

PORT AND SHERRY
A Specialty

La Manda Park, Los Angeles County, Cal.

Gold Medal Paris Exposition, 1900
Gold Medal Pan-American Exposition, Buffalo, 1901
Gold Medal Louisiana Purchase Exposition, 1904
Gold Medal Lewis & Clark Exposition,
Portland, Oregon, 1905

To-Kalon Wines

FROM THE FAMOUS OLD H. W. CRABB TO-KALON VINEYARDS
AT OAKVILLE, NAPA COUNTY, CALIFORNIA, AND ARE ONLY
GENUINE "TO-KALON" WINES ARE THOSE SOLD BY US

TO-KALON WINES bottled at our Cellars in Oakville. Pure Wines of the Highest Grade, in case lots to suit, also in bulk. Heavy Wines for Blending a Specialty.

VINEYARDS:
Oakville, Napa Co., Cal.

Office, NAPA, CAL.
E. W. CHURCHILL, Manager

TO-KALON VINEYARD COMPANY

TISSUE PAPER MANILA PAPER
LABEL PAPER

PAPER

OF ALL KINDS

A. ZELLERBACH & SONS

SAN FRANCISCO

FERRO-QUINA

KIDNEY AND LIVER BITTERS

Full 32 ounces (qt. bottles) $10.00 per case

FERRO QUINA BITTERS [illegible]

Importer, Wholesale by Retail at Duty Paid at Four Bonded Cellars Of Importer of the Best Italian Wines

D. P. ROSSI, Cor. Union and Laguna Sts.

The LOEW SYSTEM

Patent Wine and Liquor Filter

SAVES

Cost of Clarifying Materials, as well as Storage, Shrinkage and Waste

The Loew Manufacturing Co
CLEVELAND, OHIO

F. E. MAYHEW & CO.

INTERNAL REVENUE and CUSTOM HOUSE BROKERS

Hydrometers and Extra Seals and All Kinds of Revenue Items

511 Washington St.
San Francisco, California

PERFECT VISION

[illegible]

Berteling
OPTICAL CO.

[illegible]

1529 BUSH ST. NEAR VAN NESS

ESTABLISHED 1860

INCORPORATED 1894

CHAS. STERN & SONS

PRODUCERS OF

CALIFORNIA WINES AND BRANDIES

Hauling Grapes to the Winery.

Owners and Controllers of 3000 Acres of Choicest Vineyards Located at Wineville; Riverside Co., Cal.

Wineries and Distilleries

LOS ANGELES AND WINEVILLE, CAL.

Offices and Cellars

LOS ANGELES;	NEW YORK;	CHICAGO;	BOSTON;
903-93[illegible] Street.	14 and 16 Vesey Street.	198-200 E. Kinzie Street.	134 State Street.

CLARKE BROS. & CO.

PEORIA, ILLINOIS

The Largest Whiskey Distillers in the World.

We make our *blends* from straight whiskey only.

Our blends conform with the Pure Food Laws of the United States.

We control the largest Bottled in Bond business in the United States.

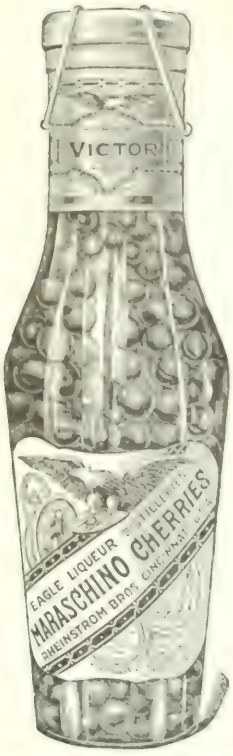
PACIFIC COAST BRANCH

A. L. DOWLER

MANAGER

41-43-45-47 Beale Street

SAN FRANCISCO. - CAL



"VICTOR"
CHERRIES IN MARASCHINO

The Brand with an International Reputation.

The Choicest of the Choice.

The Cherry that is, and has been put up for years, in conformity with the national "Pure Food Law."

None Genuine unless put up with the patent Karl Kiefer All-Glass closure.

Pacific Coast Representative
L. SIEBENHAUER
341-347 DAVIS STREET
SAN FRANCISCO

PUT UP BY
RHEINSTROM BROS.
EAGLE LIQUEUR DISTILLERIES
CINCINNATI, OHIO

CRESTA BLANCA SOUVENIR WINES

THE STANDARD WINE OF CALIFORNIA

CLARETS, SAUTERNES, SPARKLING WINES

¶ We are the largest producers and bottlers of high grade California Wine.

¶ We own our vineyards and make all of our wines and can therefore guarantee the purity of every bottle.

NO INCREASE IN PRICES OF CRESTA BLANCA WINES

WETMORE-BOWEN COMPANY

Location of Vineyards, LIVERMORE, CAL.

Send for Price List

111 San Pablo Ave., Oakland, Cal.
10 West 33rd Street, New York
40 Van Buren Street, Chicago

— MARKET — CONDITIONS

BY reason of the chaotic and irresponsible conditions in San Francisco, due to the unreasonable demands of labor, the Shylock policy of landlords, and the rubbing methods of those who supply building material in this city, the wine and liquor trade is in a bad shape. It was not enough that this grand old town should be ravaged by earthquake and fire, but these people must do the act of the bloodsucker to the last possible limit. We have to thank the yellow journals for bringing about these conditions. Representing the elements which include socialism, socialism and anarchy, they have once more set efforts to create unrest among the laboring classes and to alarm capital. The only excuse for their surprising pulses is that they might gain temporarily increased circulation among the laboring classes. In these times such circulation, if they can get it, is a losing proposition. This is made plain by the fact that the advertising houses of the city are generally withdrawing their patronage from these papers that have brought about the existing conditions. If these same advertisers, who have registered during the past month, will continue this policy indefinitely, they will lose nothing in the long run, but they will do the general public a mighty good turn by putting these trouble-breeding, irresponsible sheets out of the running.

Reports as to the condition of vineyards throughout the State are favorable. The late April and May showers did not materialize this season and there is no doubt that the crop as to quantity will suffer thereby.

As announced elsewhere in this issue, we are unable to give our readers the statistics of the production of sweet wines and brandies, by reason of a new ruling of the Commissioner of Internal Revenue. We have been furnished these figures by the Government during the past seventeen years, but because some tobacco and cigar men in the East protested against the giving out of monthly figures of their production, the wine and brandy men of California are deprived of this valuable information, the publication of which damages no one's interest, but is of advantage to the industry.

We have at hand the delayed figures of the brandy product in the Fourth District for the month of February. The output was 5,693.6 gallons. There were tax paid 15,023.6 gallons. There remained in bond February 28th, 371,118 tax gallons.

The city whisky trade is naturally depressed and there is little effort to take orders on the part of the wholesalers and distributers. Of course this condition is purely temporary and matters will readjust themselves as soon as an atom of common sense can be hammered into the heads of labor leaders and others responsible for the situation.

Exports of wine by sea were of seasonal volume. The figures were 450 cases and 260,000 gallons, valued at $108,917.

Whisky exports, 1693 cases and 1545 gallons, valued at $13,208.

Beer, 190 packages bottled and 504 bulk, of the value of $1257.

Exports of miscellaneous wines and liquors, $16,179.

Imports by rail in bond were of good volume, the totals for the thirty days ending May 15th being: Wine, 7048 cases, 28 casks, 1 bbl and 11 tcs; Champagne, 4257 cases; Brandy, 195 cases, 10 qcts; Vermouth, 1789 cases and 2 tcs; Gin, 100 cases; Porter, 135 cases; Liqueurs, 664 cases; Whisky, 1430 cases, 10 casks, 1 bbl and 15 bbls.

Imports by sea were of unusually large volume. Among the principal items were: Absinthe, 315 cases; Pernod, 1060 cases; Liqueurs, 1397 cases and 12 bbls; Mineral Water, 1201 cases; Brandy, including 7 casks from Australia, 2967 cases and 300 qcts; Champagne Wines, 600 cases; Fruit Juice, 402 cases; Wine, 2225 bbls, 221 hfbbls, 270 cases, 199 cases, 28 qcts, 75 tcs; Beer, 1000 cases, 75 bbls, 30 cases; Bitters, 737 cases; Champagne, 20 cases; Tonic, Vermouth, 4230 cases, Gin, 2678 cases and 2000 bbls; Brandy, 2511 cases, 13 casks, 58 bbls.

New York Wine Market

Outside of the ordinary routine of business there is nothing new developed in prospect for wine or liquor. There is no change in prices and it is not likely that there will be any for some time, unless some stray complications are forced upon the market.

Some of the leading distillers are looking ahead to the next contract with the farmers. They fear that there will be difficulty in securing sufficient Missouri grapes from the growers, as the prices of wines is very high, and it is well known that the growers will therefore dry everything they can. The question of corn is another source of worry, as it is reported that not only will the price be about $2.50 instead of $1, more than the price last year, but it will be exceedingly scarce.—Bradstreet's, May 10th.

American Whiskies in Bond

The quantity of American whiskies remaining in bond in San Francisco on April 30, 1907, was 2,836 gallons.

Receipts of Wines and Brandies

The receipts of wines from interior cellars for twenty-eight days of May were 778,350 gallons. The receipts of brandy aggregated 7,980 gallons.

Winedale Company In Their New Building

THE well-known Winedale Company, formerly of Washington street, and lately of Front street, will receive their many patrons in their elegant new building which the company owns and was built expressly for this popular concern under the personal supervision of its president and general manager, Mr. William Dargens. This fine block will compare favorably to the best on the Pacific Coast and is a credit to Oakland, as it would be to any city in America. It is located at 472 and 474 Twentieth street, between Franklin and Webster, being a two-story brick structure of the most up-to-date construction. The first increasing light of the Winedale Company necessitated this immense block in order to conveniently carry on their enormous trade. The reputation of the wines and liquors carried by this reliable firm is quality and favorably known, and as a result they do a most lucrative business, which extends to many States. The Winedale company handles exclusively the celebrated Cope Hicks wines, which have such a world reputation for their excellent quality, a table wine recommended by leading physicians that has made this section of the state famous as a wine producer. There are many good brands of wines in California, but none surpass and few equal Cope Hicks wines. The illustration for this issue shows only a few of the many barrels of wine carried by this concern, which is probably a representative wine house than any other on the Pacific Coast in point of popularity.—Oakland Tribune.

The Food Bureau is still kept a watchful eye on the purchased wines of Paso and Duval streets. It will include a half-half and will cost $250,000.

WEAKNESS OF NATIONAL PURE FOOD LAW

P. C. ROSSI, President of the Italian Swiss Colony, has returned from New York, and in spite of the great accumulation of business during his absence, found time to tell the REVIEW about his trip. He stated that the principal object of his visit to Gotham was to make arrangements to have California wines sold in Continental stores, and sold under their own labels, which result he was afraid was extremely difficult to achieve. To this end he had spent considerable money in advertising the Colony wines in both elevated and underground cars and other similar methods by which he hoped to attract the attention of the general public.

Mr. Rossi then narrated that when in New York he went to a certain restaurant, whose proprietor had bought from him a barrel of fine Burgundy. Naturally desiring to sample his own wine he called for a bottle of it, and was surprised when the waiter told him they had no such wine. Sending for the proprietor, he was informed that he could have the wine under another label—if he cared something or other! Mr. Rossi pointed out to the man that this was dishonest and not the proper way to do business, and was told then the presence of the French label enabled him to charge more for the wine. The custom of substitution of labels in the case of really fine California wines appears to be generally followed, thus robbing the State of the credit of its production.

Upon his attention being called to the important question as to what protection would be rendered to California wines by the pure food law, he stated that as yet he had seen no result as far as this law was concerned in relation to the shipment from Ohio of so-called wines to the New Orleans market. In fact, he considered the law in question a misnomer, because it does not insure purity, and cannot do so unless all States pass, as California has wisely done, a State pure food law conforming to the national law in all respects.

"For instance," he said, "let us suppose that I ship from here a barrel of liquid labeled 'Poison.' As I am supposed to have conformed to the national law, the barrel under this label is permitted to be delivered in some State where there is no local pure food law. The contents can then be sold as pure wine and labeled 'Chateau Margaux,' 'Chateau La Fitte' or Chateau anything you please. As this mixture is not shipped out of that State it does not come under the interstate law and the national pure food law cannot reach it. Therefore, until every State has its local law, as long as the barrel or package is correctly labeled at time of shipment, there is nothing to prevent the sale of spurious wines where such laws do not exist. Until that time arrives I cannot see how this law can protect our wines or prevent the sale of so called wines like those supplied by Ohio to the New Orleans market."

Mr. Rossi stated that he was much pleased by his visit to Hammondsport, on Lake Keuka, the home of the American champagne, and where he received a cordial welcome. He visited many well-arranged cellars and sampled some fine wines, and found the industry in that locality marked by enterprise, energy and good management.

How About California Wines?

CONSUL J. E. DUNNING supplies the following information from Milan on wine and alcoholism in Italy: During the year 1906 Italian wine exported to England further diminished, the shipments having dropped from 255,725 gallons in 1905 to 243,244 gallons in 1906. Ten years ago such exportations amounted to 500,000 gallons, and it appears in a communication from the Italian Chamber of Commerce in London that the fault lies with the shippers, who attempt to send wine which is rough and uneven in quality, immature in age, and unsuited to the critical English taste. It is reported to the Milan trade that consumption of Italian wines in England is now confined largely to the Italian colonies there and that most of the stock exported from the local vineyards is diluted before being served to the English trade. The consulate has several times noted similar complaints in various foreign wine fields against the Italian shippers, and again offers the suggestion for the consideration of the California and New York vintners. It appears from an inquiry made by the consulate that while the export of Italian wines to England has diminished, that of French wines has increased, especially in the case of clarets, of which, in 1906, 150,000 gallons were imported more than the total entered in 1905. [The total imports of still wines into the United Kingdom in 1906 for home consumption amounted to 12,328,691 gallons, an increase of 381,458 gallons over the previous year.—B. of M.

The Italian commission appointed to study the problem of abandoned agricultural districts in Italy has reported in favor of allowing free importations of American vines into such districts for a period of seven years.

There has been organized in Milan a popular league against alcoholism, which has for its object "the combatting of alcoholism and the prevention of its evil consequences." This is the first temperance effort in a country where, comparatively speaking, intoxication from hard liquors is nearly unknown, but into which the use of absinthe and vermuth mixtures is making rapid headway. The league intends to devote itself to disseminating among the lower classes information as to the simple rules of hygiene, together with rules for physical development, healthful recreation, etc., and will undertake to influence legislation to these ends. Membership in the league is secured by the payment of 5 cents per year and assisting in the circulation of its principles. It is supported by the most serious thinkers and social scientists in Milan.

Gauger's Weighing Manual

THE Government evidently feels that the people engaged in the wine and liquor traffic should have the advantage of the manuals under which the gauging is done for Uncle Sam. Elsewhere in this issue will be found the advertisement of the Superintendent of Documents, Subdivision 54, Government Printing Office, Washington, D. C., announcing that these valuable reference books can be had upon the remittance of 75 cents for gauger's weighing manual and $1 for gauger's manual. This is the actual cost to the Government to print. The books will be mailed prepaid to any address in the United States, Philippines, Hawaiian Islands or Porto Rico on receipt of price. Remittances must be made only by money order.

Los Angeles Department

LOS ANGELES, May 22.—Under the workings of an ordinance just passed by the Los Angeles City Council, twenty-three family liquor stores that are outside the zone prescribed for saloons must go out of business before April 1, [illegible]. Originally the council threatened to close at once all those places doing business under wholesale liquor licenses, but Mayor Harper declared he would veto any ordinance that would work such a hardship on the dealers. He wanted to give them a year in which to go out of business or to move into the business section where saloons are permitted. By special dispensation four liquor houses now outside the zone are to be permitted to continue in business.

One feature of the recent fiesta that will long be remembered by the Shriners was the Rathskeller in the basement of the Alexandria Hotel. This delightful retreat for visiting nobles was designed and operated by Henry S. [illegible], of the Los Angeles Wine Company. The basement had been converted into what seemed to be a veritable German wine room, the heads of great oaken casks being ranged around the sides, with rows of steins above them and appropriate decorations and furniture heightening the delusion. The casks seemed to be the real thing, although they were in reality merely ends without bodies. The visiting Shriners found much pleasure in drinking native wines and other refreshing liquids in the Rathskeller.

To accommodate the great fiesta trade, D. B. Jerrue & Co. put into their Spring street place an auxiliary bar over which beer only was served. This beer bar was installed in the rear, wholesale department and proved so popular and has continued to be so profitable that it will be maintained. At the long bar in front, where everything can be had, [illegible] mixologists are employed regularly. The saloon is being [illegible] decorated and improved in many ways.

Adolphus Busch, the great brewer, is said to be interested in the building of a new railroad across Southern California, through the citrus belt.

Eddie Gilroy, who used to be with the [illegible], Third street, is now behind the counter of the Ice Palace, at Rhyolite, Nev., and is doing well.

Charlie Salter, of the Magnolia, is out again after a long siege of rheumatism.

Leo Sutor, Los Angeles representative of C. Schilling & Co., and the Fleischmann Company, says he finds business exceedingly good in this section.

The efforts of an improvement association to keep a family liquor store from opening at the end of the Third street tunnel brought about the ordinance restricting all liquor dealers to the business zone. But the new bottle house will have an opportunity to do business at the new stand for eleven months, anyway. And then a way may be found to prolong its existence.

Continued and unceasing prosecution of druggists and "blind pig" keepers for selling liquor illegally is having the effect of making business better for those places that pay a license.

Southern California wine makers are much interested in the news from Paris that the French cabinet has agreed upon the text of a law providing for the suppression of fraudulent and adulterated wines in France. It is thought the act will help the sale of California wines in Europe.

The Italian Vineyard Company is making extensive shipments of wines to Chicago and New York. [illegible], and there is no occasion for cutting. The company has a large stock of finely matured goods.

Rosenblatt Company's Fine New Quarters

THIS well-known firm, which has enjoyed the [illegible] of the public for the past [illegible] years, is now [illegible]. [illegible] April, [illegible] [illegible].

As usual, the Review [illegible] Arthur [illegible] Rosenblatt, [illegible] of the firm contain [illegible] square feet of storage space, [illegible] United States.

Of course the [illegible] arrangements of the premises are at present incomplete. [illegible] storage of [illegible] gallons of wine. [illegible] hewn cellar that the temperature is equal throughout the year [illegible] place for the perfecting and aging of wines. [illegible] the offices, a [illegible] room, and the bottling and shipping departments. [illegible] and sanitation. On the upper floor the [illegible] and distilling plants will be installed, and the manufacture of [illegible] for which this firm is celebrated, will be carried on.

The Rosenblatt Company carries on a general wine and liquor business and is Pacific Coast agent for a number of well-known brands, among which are [illegible] in bond), Monarch of Bourbons and "[illegible]" a [illegible] of non-intoxicant grape juice [illegible] old [illegible] wine cellar. The industry of [illegible] and improving California wines and brandies [illegible] Rosenblatt Company [illegible].

Pure Food Board Named

SECRETARY WILSON has named, by executive order, the Board of Food and Drug Inspection. That board, which will administer the national pure food law, consists of Dr. Harvey W. Wiley, chief of the Bureau of Chemistry, chairman; Dr. Frederick L. Dunlap, [illegible], and George P. McCabe, solicitor of the Department of Agriculture.

Secretary Wilson has found it practically impossible to take the [illegible] of the pure food law. The amount of the administrative work in this connection, he says, has been rapidly increasing, [illegible].

President Roosevelt heartily assented to the plan of placing the administration of the law in the hands of a board. Hereafter the board will conduct all hearings connected with the pure food law.

An Unwarranted Ruling

WE sincerely regret to be compelled to announce that for the present at least the REVIEW will be unable to give the official statistics showing the comparative production of sweet wines and brandy. Under date of May 23 we were notified by Collector Lynch of the First District and Collector Bell of the Fourth District that this information, which is of so much value and interest to the wine and brandy makers, will not be forthcoming in the future except through the medium of the annual report of the Commissioner of Internal Revenue for the fiscal year.

We feel safe in asserting that this ruling is unwarranted. From a reading of a letter from Collector Lynch it will be seen that the sweet wine and brandy men and the wine industry in general, as well as the wine trade of the United States, are deprived of this monthly information because:

"Complaints have reached this office that the furnishing to trade journals each month of the amounts received by collectors of internal revenue from the sale of stamps to be attached to taxable tobacco products has in a number of districts, resulted in making public the monthly production of certain manufacturers of tobacco, cigars, etc."

Now what in the name of Red Tape or any other Diety, has the grumbling of tobacco men to do with the statistics of the sweet wine and brandy people? There is no juggling or stock jobbing with reference to the statistics of California wine or brandy, and every one interested in the industry is glad to know what the production is and what its disposition is. There is only one logical view to take of this situation which has been brought about by the Secretary of the Treasury; it is believed that the kicks of the cigar men are used as an excuse to bar all other interests from learning what is going on in the way of production in their lines.

We protest that this is unfair and uncalled for. We feel in a position to say, not only has there been no complaint regarding the publication of the monthly statements showing the production of sweet wines and brandies, but that on the contrary, this source of information being withdrawn, there will be very substantial protests to the Honorable Secretary of the Treasury. Why the wine industry of California should be mixed up with the tobacco interests of Florida is beyond our comprehension.

Under the circumstances there is only one conclusion to be drawn from the facts, and if these are not justified, it is the fault of the Government officials. The Government has previously made a magnificent mess of withholding information as to the production of cotton, and thereby developed some odorous scandals. In the case of the suppression of statistics of production in all staples, having in view the cotton scandals, there will be only one opinion, and that is that the withholding of the facts and figures until the end of the year is in the interests of the people who would bunko the public with the assistance of the Government.

This is all wrong and we have taken up the matter with the Commissioner of Internal Revenue and the Secretary of the Treasury to the end that the sweet wine and brandy men may not be made to suffer because of the rule the tobacco manufacturers would establish.

The letter of Collector Lynch follows:

INTERNAL REVENUE SERVICE,
FIRST DISTRICT OF CALIFORNIA,
COLLECTOR'S OFFICE,
SAN FRANCISCO, CAL., May 23 1907.

R. M. Wood, Editor PACIFIC WINE AND SPIRIT REVIEW, 628 *Montgomery Street, City.*

SIR: Yours of the 23d inst. is received. Our reason for refusing the information desired by you as to the production of sweet wines and brandies in this district is that under Treasury Decision No. 1166, dated May 10, 1907, the Commissioner of Internal Revenue prohibits the giving of such information. Said treasury decision is as follows:

"*To Collectors of Internal Revenue*:

"Complaints have reached this office that the furnishing to trade journals each month of the amounts received by collectors of internal revenue from the sale of stamps to be attached to taxable tobacco products has in a number of districts, resulted in making public the monthly production of certain manufacturers of tobacco, cigars, etc.

"This publicity is forbidden by the terms of section 3167 of the Revised Statutes, which provides that it shall be unlawful for any collector, deputy collector, agent, clerk, or other officer or employee of the United States to divulge or make known in any manner whatever not provided for by law to any person the operations, style of work, or apparatus of any manufacturer or producer visited by him in the discharge of his official duties, etc.

"Statistics of the production of articles subject to internal-revenue taxation, by districts and months of production, are included in the annual report of the Commissioner of Internal Revenue, and the Honorable Secretary of the Treasury has directed that information of this character shall not be given out in advance of the publication of the Commissioner's report.

"It is therefore ordered that from and after this date no information of this character shall be furnished by collector's officers to any person.

"Collectors will see to it that this order is enforced, and will decline to fill out cards or supply any statistics from the records of their offices.

"ROBT. WILLIAMS, JR.,
"*Acting Commissioner.*"

Respectfully,
JOHN C. LYNCH, *Collector.*
BY C. G. FOWLER, *Deputy Collector in Charge.*

Stand By Your Trade Paper

WHEN you get your trade paper, do not cast it aside, it is worthy of better treatment.

Remember that no matter what line you are in you owe a great deal to the trade paper. Keep your subscription paid up as it should be. Give it the same treatment you would expect from one of your customers, and remember that the trade paper has done a great deal more for you than you have done for it.

If readers but knew of the expense, work, time and effort that it costs to produce the smallest trade paper, they would marvel. If they knew of the sacrifice and the trials that the publishers have in serving their interests they would look at the whole question from a different angle. If they realized what trade papers have done for them there would not be a single delinquent subscriber on the books of any trade paper in the country, and there would not be a single man in any line who did not subscribe for every paper printed that catered to the interests of the lines in which he is engaged.—*General Merchants' Review.*

The Anti-Saloon League are continuing to create trouble in bleeding Kansas. The Wells Fargo Express Co. have found it necessary to send out instructions to their agents throughout the country notifying them that they must decline to receive shipments of intoxicating liquors.

LASH'S BITTERS
TONIC LAXATIVE

OUT OF THE ASHES.

Internal Revenue Collections

In April the collections of internal revenue in the First District of California, which includes San Francisco, were as follows: Lists, $1,160.27; beer, $88,087.12; distilled spirits, $230,101.01; fruit spirits, $59,813.97; [illegible], $10.00; cigars and cigarettes, $13,866.33; snuff, $48.11; tobacco, $2,840.72; special tax, $1,180.67; playing cards, $7.20. Total, $409,017.08. The collections from April 1 to 17 in 1906 were $410,11[illegible].

To Reconsider Whisky Decision

T[illegible]

HANLEY
RYE WHISKEY
"GOOD GOODS"
HANLEY MERCANTILE CO.
Wholesale Wine and Liquor Merchants
635 FLORIDA ST. [illegible] SAN FRANCISCO, CAL.

WINE AND BRANDY EXPORTS BY SEA

EXPORTS OF WINE.

	Cases.	Gallons.	Value.
			$19
			5,947
Hawaiian Islands ...			33,079
		8,871	3,612
			2,489
			55,341
Philippine Islands ...			250
			84
			164
			237
			637
	28		150
	150		$102,247

WHISKY

	Cases.	Gallons	Value.
	1	10	$ 20
Central America ...			1,456
Hawaiian Islands ..			4,317
	1		18
			1,849
Philippine Islands ..			2,128
			$12,308

BRANDY.

	Cases.	Gallons	Value.
	1		$21
	20		165
		76	61
New York ...			500
	22	331	$ 750

BEER.

	Packages Bottled.	Packages Bulk.	Value.
	36	48	$ 970
	2		25
	120		750
	50	246	1,454
	36		299
	250		800
	1		34
Vladivostok	2		25
Total	190	564	$4,357

EXPORTS OF MISCELLANEOUS LIQUORS.

Packages and Contents.	
	100 cs Champagne
1 cs Angostura Bitters, 2 cs Mineral Water	
2 cs Ginger Ale, 2 cs 5 bbls Sarsaparilla	
	1 cs Bitters
84 cs Liquors, 26 cs Cordials, 5 cs Cider	
1 cs 7 bbls 55 gals Alcohol	
7 casks Ginger Ale, 297 cs Mineral Water	
5 cs Amer Picon, 39 bbls Spirits	
80 cs 4 bbls Gin, 20 cs Champagne	
1 bbl Pure Juice, 4 cs Apricot Brandy	
1 cs Cognac, 30 cs Grape Juice	
3 cs Rum, 20 cs Vermouth	
Mineral Water, 1 cs Porter, 7 cs Champagne	
2 bbls Ginger Ale, 2 cs Grape Juice	
cs Mineral Water, 2 cs Bitters, 10 cs Ginger Ale	
11 cs Spirits, 11 cs Cherries in Maraschino	
76 cs 116 gals Liquors	
70 bbls Sake	
	$16,122

IMPORTS BY SEA

IMPORTS BY SEA.

FROM APRIL 15TH TO MAY 15TH, 1907.

FROM PUGET SOUND—Per steamer Spokane, April 15th.
100 bbls Beer .....Olympia Beer Co.

FROM SAN DIEGO—Per steamer State of California, April 16th.
68 bbls Wine .....C. Schilling & Co.

FROM SEATTLE—Per steamer Watson, April 16th.
77 bbls Beer .....North Star Bottling Co.

FROM HONOLULU—Per steamer Alameda, April 16th.
40 cs Wine .....Order.

FROM PUGET SOUND—Per steamer Umatilla, April 18th.
50 cs Whisky .....American Mercantile Co.
50 bbls Beer .....J. Fauser
50 bbls Beer .....Meinke & Lunsman.

FROM PUGET SOUND—Per steamer City of Pueblo, April 25th.
77 bbls Beer .....Meinke & Lunsman.
50 bbls Beer .....National Ice Co.
100 bbls Beer .....J. Fauser.

FROM SEATTLE—Per steamer Buckman, April 23d.
187 bbls Beer .....J. Garbett.

FROM PUGET SOUND—Per steamer Spokane, April 28.
24 bbls Liquor .....Order
10 bbls Beer .....Kohler & Chase

FROM SAN DIEGO—Per steamer State of California, April 29th.
68 bbls Wine .....C. Schilling & Co.

FROM SAN DIEGO—Per steamer Santa Rosa, May 3d.
60 bbls Wine .....C. Schilling & Co.

FROM PUGET SOUND—Per steamer Umatilla, May 3d.
50 bbls Beer .....National Ice Co
250 bbls Beer .....J. Fauser.
126 bbls Beer .....Meinke & Lunsman

FROM SAN PEDRO—Per steamer Bonita, May 5th
2 cs Grape Juice .....Order.

FROM HONOLULU—Per steamer Alameda, May 7th.
2 bbls Beer .....Order.

FROM MOSS LANDING—Per steamer Santa Cruz, May 8
15 cs Wine .....Order

FROM PUGET SOUND—Per steamer City of Pueblo, May 8.
75 cs Stout .....American Mercantile Co.
970 cs Vermouth .....De Fremery & Co.
50 cs Gin .....H. H. Helbush
1749 cs Whisky .....Jas. Buchanan.
201 cs Brandy .....Order.
100 cs Bitters .....National Bank of North America.
500 cs Gin .....V. W. Gaskill
120 cs Whisky .....Roth & Co.
100 cs Whisky .....Roth & Co.
120 bbls Beer .....E. J. Kingwell
59 bbls Beer .....Menke & Lunsman
126 bbls Beer .....J. Fauser

FROM PUGET SOUND—Per steamer Spokane, May 13th.
124 bbls Beer .....J. Fauser
134 bbls Beer .....Order

FROM ANTWERP—Per British ship Pythomene, April 16th.
680 cs Mineral Water .....G. W. McNear

FROM HAMBURG—Per ship Abessinia, April 17th.
25 cs Aquavit .....Order
1 cs Wine .....Order
100 cs Absinth .....Bertin & Lepori

FROM LONDON.
1439 cs Gin .....De Fremery & Co.

FROM GENOA.
6 cs Wine .....Giuseppi Cogorno
250 cs Vermouth .....H. Campe & Co.
500 cs Fernet .....Pascal Duhelat

FROM CADIZ.
134 octs Wine .....De Fremery & Co
8 octs Wine .....P. J. Wenniger & Co.
20 cs 16 bbls Wine .....Wm. Wolff & Co.

FROM ANCON—Per steamer Peru, April 21st.

ERNST SCHRAUBSTADTER Established 1864 EMILE A. GROEZINGER

A. FINKE'S WIDOW

CHAMPAGNES

WINES AND BRANDIES

809 MONTGOMERY STREET, SAN FRANCISCO

Telephone Temporary 709 Cable Address FINKE

IMPORTS BY RAIL IN BOND.

Via New York—

Champagne ..... Antwerp

From New York—

...Withdrawn

Via New Orleans—

...brandy ...

Via New Orleans—

Via Philadelphia—

Via Boston—

Via Detroit—

Via Galveston—

From Louisville, Ky.—

New Home of E. Martin & Company.

A VISIT to [illegible] street, [illegible] the premises of E. Martin & Co. will [illegible] the fact that this old and well-known firm appears to be prospering in San Francisco as in years gone by. The company occupies [illegible] and has a building all their own, [illegible] to provide all the size of its accommodations. It will be found to [illegible] in the city, where the president will be [illegible] and it will be able to handle the large volume of trade [illegible] transacts.

The new premises [illegible] the store building, and in the rear of the [illegible] a two-story [illegible] the premises being on [illegible] and above [illegible] a part of the [illegible] all occupied by the old [illegible] & Pudding with cellar. The first floor of the two stories which will [illegible] the new home of the E. Martin Company is [illegible] for wine stock, and the same is now being [illegible] to shape to receive the [illegible] of one of the oldest houses in the trade, established all over the Pacific Coast as the general agent for the well-known brand "A. T. Cutter Whisky" and the high character of its various output.

It is with pleasure we note that one by one all the principal houses in the trade are returning to [illegible] of the fire, and we have every reason to believe that their premises in a few years will point [illegible] to them and take pride of ownership in the [illegible].

The Everett Jane Co. has been incorporated; capital stock $10,000; shares $10 each; subscribers [illegible] to E. Kingwell 500 shares, F. J. Wengell and F. J. Hoppe one share each; place of business, San Francisco.

You Can Class a Man by the Clothes He Wears

BE IN THE A-1 CLASS

I can make you togs from the simplest to the swellest. Prices right.

P. F. Pimella

Men's Tailor

17 Montgomery Ave.

San Francisco, Cal.

COAST NEWS OF THE TRAFFIC

The Vallejo Situation Important

THE situation at Vallejo, growing out of the ousting of a group of the saloon liquor dealers, at the behest of the Secretary of the Navy, is developing some interesting proportions. Dealers who were arbitrarily deprived of their license and means of livelihood, thereby, went to the courts for redress but were refused relief. The court in summing up made some declarations that were not calculated to please the liquor interests of the State. Judge Harrier may have been influenced somewhat by the declaration of the notorious Altman, the biased and prejudiced Indiana Judge, who recently rendered a vindictive decision against the retail liquor trade. However, he has laid down some provisions which are calculated to give him a lot of notoriety, without any reference as to legality of his dictum. In order to show how far Judge Harrier goes in this matter, we feel justified in publishing in full his summing up of his decision, in which he held that retailers who had been deliberately slaughtered by the City Trustees had absolutely no redress. The Court says:

"In connection with this opinion the Court will say further that there is no limit to the restrictions which the Board of Trustees may place upon the method of issuing liquor licenses or upon the licenses. They may be practically prohibitive. A license gives no vested rights which cannot be abridged or abrogated; it is not in itself property, is not assignable. It is taken subject to subsequent laws or burdens. It is restricted to a particular person for a particular place. That is, a license cannot be granted to a person to carry about with him and locate wherever he may choose; nor can it be granted to a location to be used by any person who may rent or lease that location. It does not carry any privilege to a partnership which the grantee of the license may enter into; and if a man has two or more places of business, he has to have more licenses.

"These suggestions are made to clear up some evident misconceptions of the privileges conferred by the issuance of licenses and perhaps save some future litigation. It would be eminently proper for the City Trustees to draw up some regulations concerning the location of places to which liquor licenses are granted, for their own protection and for a better understanding. It would be proper to district the business in order to prevent the accumulation of saloons in one place, or the scattering of saloons throughout the resident districts, and make such other rules as may seem best for the interests of the whole community.'

Watsonville Decisively Defeats Anti-Saloon League

ON the 14th inst., Watsonville had the most exciting municipal election in its history. The question was high license or low license. The liquor interests won a complete victory. For months past the churches have kept up a crusade against the trade. The Mayor being enlisted on the side of the anti-saloon element, his attitude in the contest led to his defeat. The enemies of the trade proposed a thousand-dollar-a-year license, and the people of Watsonville gave them such a drubbing that they will probably be "good dogs" for a long time to come. The high license proposition was defeated by the remarkable ratio of three to one.

There are many other cities and towns on the Coast where these agitators are striving to obtain either high license or local option, and these movements could be defeated if the advocates of personal liberty, and the trade themselves, would get together and put up a fight such as was done at Watsonville. This result should be a model for future contests of the kind.

Berkeley The Ridiculous

BERKELEY, the brain center of California, is becoming the laughing stock of the Coast, to say nothing of the East, by reason of the remarkable spectacular stunts it is doing in an effort to close legitimate retail liquor places. The anti-saloon element have made several fiascos in this respect, but they still keep going, notwithstanding the fact that the leaders in this crusade know that a large proportion of the community and those who have assisted them in the effort to stamp out the liquor traffic, are regular drinkers and many of them have sideboards and cellars that would stock an ordinary saloon.

The Berkeley agitators seem to be as slick a bunch of hypocrites as there are on the Pacific Slope. They make wild efforts to convince the general public that they are sincere in their alleged desire to prevent the use of liquor in any way within the city limits, at the same time knowing that while they may prevent a few honest saloon men from making a living, they will get all the spiritus frumenti and vinous beverages, along with the malt brews they want, to quench a healthy thirst.

The town is well populated with "blind pigs" and other places in the way of social clubs, etc., where liquors can be obtained. This statement is justified by the fact that a few days ago a grocery store was seized in which there was a stock of wines and liquors valued at ten thousand dollars. The Berkeley people who are handling this propositon seem to be a lot of badly adjusted fanatics who make asses of themselves without any effort.

Will Fight Bad Ordinance

THE liquor dealers in San Luis Obispo County, who have been put out of business by reason of an ordinance passed by the Board of Supervisors, are taking preliminary steps to test the ordinance. On the face of it, it appears to be absolutely without legality. It not only declares prohibition throughout the county outside of incorporated towns, but absolutely ruins the wine industry of the county which has been years in upbuilding. The fanatics who forced this ordinance through did so with deliberate injustice to the viticultural industry, in their county, because the wine growers had built up their enterprise by the sale of their products locally. The ordinance deprives them of the right to sell their goods within the county lines and drives them to outside markets. This is equivalent to the absolute destruction of their business.

The question to be determined is whether or not the Board of Supervisors, under the Constitution of the United States, has the right to pass such legislation as will destroy the vested property interests of the citizens. We look for the defeat of the ordinance.

An Unique Liquor Law

The new license law of Stockton, Cal., is unique, so far as we know, and when it gets into full operation it will certainly be the only one of the kind in the land. As an illustration of its scope (in one part), it provides that every holder of a license must not only be an American citizen, but that every signer of the application for the granting of his license must also be an American citizen. A serious feature for many of the old saloonkeepers, is the fact that before they can secure a renewal of their license, under the new ordinance, they must file new applications. In the event they are not American citizens they must get out of business at once.

If such a law were applied in San Francisco, the whole town would pretty nearly become an institution of the Desert of Sahara, for the time being.

Notes of the Traffic

San Juan, Cal., has decided to take the limit off saloons. In the future any man having the proper qualifications of character a license can secure it.

At Vacaville the ordinance permitting wholesale liquor dealers to sell liquors in quantities as small as a quart, instead of a gallon, as provided for the present law, was defeated unanimously.

The liquor license of Woodland, Yolo County, California, has been increased to $100 per quarter. Restaurants selling liquors will be taxed $25 per quarter, being placed under the same restrictions as saloons.

The question of high license still permeates the atmosphere of Oakland. It is announced that at an early date an ordinance will be introduced increasing the liquor license to $125 per quarter. The present license is $100 per quarter, and the promoter of the increase thinks that the saloon men will not object, but they certainly should.

There is a peculiar situation in Siskiyou County over the license question. The Supervisors recently raised the liquor license from $100 to $250 per year, the raise applying to saloons outside of incorporated towns. It was supposed that the municipal authorities in the corporations would follow the example of the Supervisors, but they didn't. The result is a severe hardship on the retailers outside of the towns. It is probable that a number of them will be put out of business.

Winery for Sale

[illegible]

Rheinstrom Bros.' New Premises

THE Pacific Coast branch of the well-known Sacramento firm of Rheinstrom Bros. is now comfortably established in [illegible] commercial property at 311 Davis street. The manager, Mr. [illegible], is a thoroughly [illegible] the [illegible] business is to be accredited, stated that after eight months in a shack it could be easily understood that the management was glad to have more elbow room [illegible] recommendations, type, speed in the business transacted. Particulars as to the amount of business done [illegible] will be packed this year so far is worthy of any previous year. The firm is confident in their all-directions in terms of anticipations, besides which over 1000 cases had been contracted for before the crop was ripe. Mr. Seidenberg said:

"Our brand has an international reputation and although foreign [illegible] from Europe as we report

[illegible] to the State, and by its careful handling and successful preserving of one of our principal fruit crops, advertises it far and wide.

"The new building is of ground [illegible] is approximately [illegible] is in every way adapted to the business of the firm, and [illegible] each floor. [illegible] is an immense factor in reducing [illegible] The business [illegible] done in Mr. Seidenberg stated, [illegible] that way, more room for the future. Kiefer Blass being assured that the management is able to accomplish this. He further stated that his firm had purchased by the method of doing business, continued to keep over [illegible] the satisfactory [illegible] and personal [illegible] that [illegible] "pantry" and the necessities of life as [illegible] the products of [illegible] and by every individual of its business.

PACIFIC WINE & SPIRIT REVIEW
JOURNAL OF VINICULTURE
EDITOR

Pure Food Loopholes

P. ROSSI, President of the Italian Swiss Colony, one of the shrewdest men in the industry and trade, returned from the East during the month, after an active campaign for the purpose of encouraging the sale of California wines in glass. Elsewhere in this issue will be found an interview with Mr. Rossi in which he sets forth his experience. While he did good things for the products of the Italian Swiss Colony and therefore for the California wine industry, his conclusions as to his investigations concerning the application of the National Pure Food Law are not enthusing.

Mr. Rossi states that until such time as the National Pure Food Law is supported by similar legislation in all the States, the suppression of the sophistication and the selling of spurious wines, will be as difficult as ever. He gives a striking illustration of this fact in relating his experience with a New York restaurant man, who bought Italian Swiss Colony's best Burgundy wine, and who passed it up to Mr. Rossi under a French label. The restaurateur when reprimanded by Mr. Rossi acknowledged that the act was a dishonest one, but asserted he was excused by the fact that he could deceive the public and secure for the domestic product the price of the imported.

So there you are. Under the present conditions it appears that the Ohio brick vineyards can continue to ship their product to the New Orleans market and displace the pure California wines, and that so far as the National Pure Food Law is concerned there is no relief. If the Louisiana people will get the pure food fever and pass an effective law, they will be in a position to protect themselves from the vile stuff they are now drinking.

This report from Mr. Rossi is as exasperating as it is discouraging. The best we can do is to keep up the agitation for universal pure food legislation and for the punishment of the fakers.

How long, oh Lord, how long!

American Wine Growers' Association Meeting

THE semi-annual meeting of the American Wine Growers' Association will be held at Hammondsport, N. Y., June 25-26. The officers hope to make the meeting a great success.

The members of the American Wine Growers' Association, for some reason, are to be put in the "button brigade." Why it should be necessary to put a tag on the members of a plain business industrial organization, such as this, we fail to see. We see buttons on every kind of trades union, on strikebreakers, on strike pickets and in fact on any old party that admires decorations whether they represent anything or not.

These promised buttons will certainly not do anything to promote the sale of American wines, and therefore should have no particular place in the movement which is back of the organization. If the Association is to wear signs, it might as well put its members in uniform.

Troubles Of The French Grape-Growers

THE daily papers recently printed several dispatches from Paris containing some highly colored statements as to the situation among the grape growers in the department of Herault, to the effect that there were rioting and threats of the destruction of public property, etc., on the part of the grape growers, by reason of the alleged fact that they were impoverished, because the Government permitted the manufacture of spurious wines. It was further stated that following the rioting of "10,000 grape growers," a meeting was held a few days later at which the attendance was nearly 200,000. It goes without saying that there are no 10,000 grape growers in the immediate vicinity of the town of Herault and it would have been impossible to gather a crowd of 200,000 people to protest against the situation as is outlined.

If there have been such demonstrations, they certainly have not been wholly due to the fact that the wine producers found no profit in their industry. It is more likely that they are overburdened with taxation. At the same time, it is very probable that their complaint as to their sufferings, by reason of the manufacture of sophisticated wines, is true, because the French Government in encouraging the production of sugared wines, has for many years made it difficult for the growers of genuine wines to make a profit. A late dispatch indicates that the situation is serious, as the Government has announced that it will adopt radical measures to rectify existing conditions and prevent their recurrence.

The grape growers of California can well remember when California wines made from the juice of the grape were a drug on the market at 5 cents a gallon, and they can therefore sympathize with their French brethren.

May Be!

WE have the authority of a dispatch from Honolulu, under date of April 29, that a new industry is being developed on the Island of Maui; that the district has been discovered "where a wine of excellent quality in the class of light Burgundy, can be produced." The dispatch further says that "large vineyards are being planted and the industry is being developed on an extensive scale." This may all be true, but in view of the fact that the discovery is absolutely sudden in its development, the latter part of the dispatch can be taken with a grain of reservation. It is quite possible that there are certain sections in the Hawaiian Islands where wine grapes of the vinifera variety will flourish, and it is also possible these same islands may some time become famous as producers of choice wines, but before accepting the dispatch as accurate, we would like to sample some of this alleged excellent light Burgundy, in order that we might enthuse over the industry as is done by the writer of the dispatch.

American Wines Popular In Germany

IN the German Parliament a discussion was had, recently, on the question of fighting the phylloxera pest which is devastating the German vineyards. It was suggested that the vineyards be renovated with American resistant stocks. It was stated that the efforts to exterminate phylloxera in Alsace-Lorraine alone, had cost the Government a large amount of money and the result was a failure. Supporting his recommendation to use American vines, an official said there was a prejudice against this, on the claim that their use would cause a deterioration in the quality of German wines. He declared that this allegation was unfounded and pointed to the significant fact that at a recent auction of red wines from American stocks of 1906 vintage, higher prices were obtained therefor than ever before. The question under discussion was not definitely determined.

Rectifiers Given The Worst Of It

IN the preceding issue of the REVIEW we published an article setting forth the protest of the rectifiers in San Francisco against the ruling changing the capacity of pot-stills used in rectification. A strong petition was sent to the Commissioner of Internal Revenue, setting forth the fact that the stills had been in use for many years, and that if the law in question was enforced upon the trade in these trying times, it would work a great hardship, but as usual, the Government gave the losing dealer the bad end of it.

There appears to have been no reason for such acting particularly at this time, and on the contrary it seems as though between the liquor traffic and the wine and brandy interference, the Government is keeping itself busy making things disagreeable for the poor devils on this side of the continent. We live in hopes that some time a commissioner with a telescopic eye will fasten his gaze in the direction of Ohio and Missouri where things are doing of which he ought to take cognizance.

William H. Mills Dead

IT is with sincere regret that we announce the passing of our old friend, William H. Mills, who for the past quarter of a century has been general land agent of the Central Pacific Railway Company. His demise was unexpected as he was at his desk within a week of the time of his death. Mr. Mills was one of the best friends of California, as well as one of its pioneer journalists and one of the most forceful and influential writers in the West. He did yeoman work for the advancement of the State he loved so well and his memory will long be preserved.

Where Are The Californians?

ONE of the most striking features of the Jamestown Centennial Exposition will be the display of pure food products which comply with the National Pure Food Law. The demand for space for the display of such products is three times greater than was expected. The pure food producers will make a magnificent show. It is to be hoped that the California wine men, who are by far the leaders in the production of pure wines, will be properly represented in the Exposition.

Pure Food Regulations No. 68

THE Department of Agriculture, in response to numerous requests as to the application of the Pure Food Law, has issued a ruling which includes the following:

"The law forbids all forms of misrepresentation. Food mixtures and compounds having "distinctive names" must in all cases bear the name of the place of manufacture. No drug products, whether simple, mixed, or compound, with or without "distinctive names" are required to bear the name of the manufacturer or producer, or the place where manufactured or produced, except when sold under proper name brands, i. e., brands in which both the given name and the surname are used. All food and drug products sold under such proper name brands should bear the name of the manufacturer or producer and the place of manufacture or production. In all cases where the name of parts or place is used upon the label such name must be the true name of the actual manufacturer, producer, or packer and the true name of the place where the article was manufactured, produced, or packed."

The International Viticultural Congress

THE International Congress of Viticulture will hold its annual meeting at Lugano, Switzerland on the 30th, 31st and 1st of July next. The leading place and vine producers of Europe constitute the membership of this organization. Many important subjects will be discussed by competent men. Among those to be considered will be "American Vines in Europe," "Phylloxera Acts and Treaties," "Grafting and the Quality of Wines," "Variation of Grape Stocks by Selection, Culture or Grafting," "The Best Methods of Fumigating," "Excess and Abuse of Oidium," "The Methods employed and the Advantages it Presents," "Measures for Suppression of Oidium," "The Employment of Uniform Methods in All Countries for the Analysis of Wines," "The Determination of the Constituent Elements of Natural Wines, and the Necessary Elements for the Appreciation of Adulteration."

The international meeting does not include representation of American wine industry, and this is to be regretted, because the work of the International Congress is of much importance. It is to be hoped that in the future the interests of America will be properly represented at this meeting.

We are pleased to acknowledge the receipt of a copy of the American brewing trade list and journal, which publication the lawyers claim is a supplement to the Encyclopedia Britannica of Chicago. The book is a valuable one, not only as a directory but also by reason of the fact that it contains the text of the National Pure Food Law, as well as the rules and regulations so far as adopted.

The Union Brewing Company will begin work at once on the erection of a brewing plant in Fifty Seventh, which will be an up-to-date institution and will cost about $75 thousand dollars when completed.

EXCELLENCE OF QUALITY
PURITY IN MANUFACTURE
EXQUISITE IN FLAVOR
ALL COMBINED IN
DAWSON'S
SCOTCH
CHAPMAN & WILBERFORCE
AGENTS
420 MONTGOMERY ST. S.F.

Beer Brewing in Japan

A Young Industry Growing to Large Proportions.

CONSUL GENERAL H. B. MILLER of Yokohama, in reviewing the history of beer brewing in Japan, says that it dates back but some twenty years, and that its start, in common with most other enterprises later developed by the Japanese, was given by foreigners who aimed first to satisfy the requirements of the foreign residents without perhaps foreseeing the extent of the demand for the commodity among the Japanese themselves. Mr. Miller traces the development of the industry, as follows:

The Kirin Brewery was established in Yokohama in 1885, the company registering in Victoria, Hongkong, as British, under the title Japan Brewing Company (Limited). The master brewers have always been German, and there are at present three Germans connected with the brewery, though they are likely to be supplanted now that the business has been sold to the Japanese, who will doubtless be able to do more with it than the foreign owners have lately accomplished. The selling price is given as $1,000,000. The well-known trade-mark (sample filed at the Bureau of Manufactures) will probably be retained. The last dividend of the company was at the rate of 20 per cent. per annum.

Following the lead of the foreigner and to secure a share of the growing trade, such breweries as the Asahi, Yebisu, Sapporo, Osaka, Kabuto, and Tokyo came into existence. As illustrating the growth of the younger companies, the Sapporo brewery increased its production from 235,302 gallons in 1897 to 954,706 gallons in 1904. The growth of the industry was at the rate of 30 to 40 per cent. per annum between 1894 and 1901, when its rapid development received a check in the imposition of a tax of $3.50 per koku (koku—39.7 imperial gallons), which tax is still levied, together with a war tax of 50 cents per koku. The output of all the breweries increased from 2,688,364 gallons in 1897 to 6,000,000 gallons in 1906. In 1905 beer was exported to the value of $688,723, while in 1906 22,988 dozen pint bottles, with a value of $15,797; 655,224 dozen quart bottles, worth $739,335, and 64,938 casks, worth $26,696, making a total of $781,828, were exported. China has always taken the bulk of the exports, although Korea has been consuming an increasing quantity year by year, in 1905 taking a value of $199,585, as against $15,463 in 1899.

JAPAN SUPPLIES MANCHURIA WITH BEER.

The greater part of the export to China goes to Manchuria, comparatively little entering northern and central China. The establishing of foreign breweries at Shanghai and in northern China, such as the Anglo-German Brewing Company, at Kiaochow, has interfered and will continue to interfere somewhat with the sale of Japanese beers in their local districts, but in Korea and Manchuria there is an opportunity which the Japanese are not slow to grasp. The relatively low price of the beverage, the nearness of the market, and cheap transportation, and the fact that the Japanese already in those districts will use and introduce among the native element a demand for the commodity, give Japan every advantage over foreign competition. Further, there is in contemplation the establishing of a branch brewery in Manchuria, being an outcome of the formation of the Dai Nippon Brewery Company. Branch breweries for Tairen (Dalny) and Korea are also contemplated, to be started in 1907.

The value of advertising is well understood, few native products having been better brought to the notice of the public than these. There are few places in Japan where beer can not be had, for while it will never entirely supplant the national beverage, sake, it is winning a very important position. The bottled beer is sold at retail at 60 cents per dozen for the pints and $1.15 for the quarts, but is seldom retailed from the cask.

IMPORTATION OF BEER AND MALT.

There is but little demand in this country for foreign beers. The small amount imported does not warrant a separate notice in the custom returns, but is bracketed with ale, stout and porter, of which the total value of imports for 1903 was $11,447; for 1904, $11,748, and for 1905, $12,430. In 1905 Great Britain furnished $8,982 worth, the United States $1,823 worth, and Germany $1,275 worth. The import tariff imposes a duty of 5 cents per liter (1.0567 quarts).

The importation of malt in 1903 was 3,544,394 pounds, valued at $135,615; in 1904, 5,073,118 pounds, at $190,668; and in 1905, 5,485,748 pounds, at $206,826; of the malt imports for 1905, the United States furnished 504,761 pounds. Importations for 1906 totaled 8,889,027 pounds, having a value of $324,966, a considerable increase over previous years. Particulars as to origin are not yet available. It would seem as though the United States, with its great grain fields near the Pacific, might make a better showing than that of a very poor third.

The importation of beer brewing machinery has warranted special mention in the customs returns since 1898, when the value of imports was given at $50,314, but that such machinery was imported at a much earlier date, under the head of "All other machinery," is obvious, since breweries have been in active operation since 1886. In 1900, of a value of $75,908, but $5,634 came from the United States, the balance being from Germany. In 1905 France furnished a value of $20,414; Great Britain, $4,976, but $1,207 worth came from Germany, and $787 only from the United States. France superseded Germany, while the United States hardly made a showing. The entire importation of such machinery for 1906 was but $24,280, yet under the general head of "Machinery and engines" for last year (no itemized data being yet available), the United States is second with a value of $3,048,384, Great Britain being first, with $4,990,293, and Germany third, with $1,029,618.

For the establishing of the new breweries, and for renewals and extensions of the growing concerns, there will be a considerable demand for machinery, of which the United States should supply a large share. A list of the general importers of machinery has previously been furnished to the Bureau of Manufactures.

The trustees of Ukiah have adopted an ordinance by which the number of saloon licenses will be reduced to eight. It is possible that the thirsty of that district may be able to secure sufficient liquid refreshment in that number of places.

TWO standard books, compiled, published and printed by the United States Government, for the first time advertised for sale.

GAUGERS' WEIGHING MANUAL

646 Pages (Cloth) Price . . . . . 75 cents

GAUGERS' MANUAL

612 Pages (Cloth) Price . $1.00

Prices at which these books are offered, are just what they cost the Government to print. They will be mailed prepaid to any address in the United States, Philippines, Hawaiian Islands or Porto Rico on receipt of price.

Remit by Postoffice Money Order. Postage stamps and personal checks will not be accepted. Not more than one copy of each book to any one purchaser. SEND FOR FREE LIST OF GOVERNMENT BOOKS ON SPECIAL SUBJECTS. Address

SUPERINTENDENT OF DOCUMENTS, Subdivision 54,
Government Printing Office WASHINGTON, D. C.

PERSONAL MENTION AND NOTES.

James U. Cobler, one of the best promotional among the distillers of Scotland, is visiting San Francisco. The Review desires to acknowledge the favor of a visit from the gentleman.

The Indian Swiss Colony have appointed W. H. Thompson to succeed W. S. Whitney. Mr. Thompson's headquarters will be in New York.

Louis Renard, head of the J. F. Pluesel Company, 116 Battery street, returned from a business trip to the central portion of the State, including Fresno, during the month. He had his usual success in securing orders for the fine line of specialties he carries.

Those who appreciate a pure, wholesome ale or stout, and who believe in encouraging home industries, should call for the malt liquors brewed by Burnell & Co. of this city. These goods are made from the best malt and hops on the market, and in all ways are a credit to California. They are to be found at all the leading clubs, hotels and bars. Orders can be placed through any grocer, or liquor dealer, or direct from Burnell & Co., 1009 Golden Gate avenue, San Francisco. The telephone number is Park 548.

S. Dreyfuss, traveling representative of Bernheim Bros., in the northern part of Denver, returned to San Francisco during the month. He reported very successful and satisfactory trips, particularly in the sale of the famous Belle Brand, which are added, could be [illegible] and other points.

The Sunnyhook Distillery is planning a large amount of improvements for the summer months. A new boiling house is also [illegible] barrels a day and employing about [illegible] will be one of the improvements. It is also planned to build a new [illegible].

Mr. Caldwell Hooper, second vice-president of the Kentucky Tobacco Company, Louisville, Ky., is again on the Coast in the interest of his celebrated brand, the Tobacco Worker. Mr. Hooper spent some time in San Francisco and accompanying the hot conditions due to [illegible] made the outlook for the Old Tobacco Worker very encouraging.

A. L. Jessup, Pacific Coast Manager for Lewis Rose & Co., distillers of Carlton White Rose and other popular brands, has just completed the most successful trip in his experience, in the placing of specialties of his house throughout the Northwest. Mr. Jessup in the last few years has built up a very fine trade in the Northwest territories, and the fact must be [illegible] now ready to [illegible] orders of a good indication of the popularity of the goods he sells. On the completion of his present trip Mr. Jessup dropped down to Peoria, Ill., where the distillery is located and spent a few days. He is due to arrive in San Francisco some days [illegible].

Charles Meinecke & Co.

314 SACRAMENTO ST., SAN FRANCISCO, CAL.

Sole Agents Pacific Coast for

"DUFF GORDON SHERRY"

FROM DUFF GORDON & CO., PORT ST. MARY'S, SPAIN

"SWAN GIN"

FROM J. J. MEDER & ZOON, SCHIEDAM, HOLLAND

"BOORD'S" OLD TOM AND DRY GINS

FROM BOORD & SON, LONDON, ENGLAND

"WHITE HORSE CELLAR"
SCOTCH WHISKEY

FROM PEAKE & CO., ISLAY, SCOTLAND

PERSONAL MENTION AND NOTES.

W. L. Christian, the hustling representative of Julius Kessler & Co. in Southern California and the Southwest, has moved his office to the National Bank building, Third and Main streets, Los Angeles, where he will be delighted to see his old friends.

Wagner & Sons, proprietors of the well-known old-time Pacific Copper Works, report business very good. Notwithstanding the strikes and rumors of strikes, the strikers and the stricken, they continue to have a shopful of business and turn out the very best class of work. It is unnecessary to state they make a specialty of copper work for wine and brandy men.

Messrs. McGinisey & MacLaughlin, the popular proprietors of the Cabin, at 1804 Geary street, are one of the few houses that are not complaining of bad business. Both are expert mixologists and are so well known in that section of the city that there is enough trade to keep them satisfactorily busy.

Mr. A. Poppic, the active representative of Chas. Meinecke & Co., whose headquarters are in Los Angeles, has just returned from the gold fields, Nevada. His initial trip was quite successful. He reports that Red Top and Dry Monopole Champagnes are getting a fine start in that section very rapidly. While the champagne's success is surprising to some, Mr. Poppic claims that the result is natural, because quality speaks for itself.

Charles Maggini of the commission firm of Garcia, Maggini & Co., of this city, died during the latter part of the month, after a long illness. Mr. Maggini was president of the Swiss-American Bank, treasurer of the Pacific Cocoanut Company and secretary and treasurer of the Washington Realty Company. He was one of a class of honorable and enterprising citizens which the city can ill afford to lose. The wine and liquor trade, among whom he had many friends, will be grieved to learn of his passing away.

The will of John Butler, one of the pioneer saloon men of San Francisco, and one of its most noted followers of Isaac Walton, who died in Rome in April, was filed for probate a few days ago. The estate is valued at $50,000. The liquor business is devised to Louis Butler, son of the testator. The business will be conducted along the same popular and successful lines pursued by the deceased.

The C. M. Fisher Company, at O'Farrell and Fillmore streets, recently completed the handsomest entrance to a retail store in San Francisco. It is a special entrance, in fact, and is located on the O'Farrell-street side. The design is not only artistic but striking, the finish being in curly redwood and white. A special design with a background of gold, silver and blue sets forth the fact that Kennel Club is obtainable therein. The house is to be congratulated on the artistic effect.

Wyoming Pure Food Law

FOLLOWING are the sections of the Wyoming Pure Food Law affecting wines and liquors:

Section 1. Adulteration of spirituous liquors; penalty. Whoever adulterates, for the purpose of sale within the State of Wyoming, any spirituous, alcoholic, vinous or malt liquors used or intended for drink or medicinal or mechanical purposes, with cocculus indicus, vitriol, grains of paradise, opium, alum, capsicum, copperas, laurel water, logwood, Brazil wood, cochineal, sugar of lead, aloes, glucose, tannic acid, or any other substance which is poisonous, adulterated or injurious to the health, or with any substance not a necessary ingredient in the manufacture thereof, and whoever sells or offers or keeps for sale any such liquors so adulterated, and whoever uses any active poison in the manufacture or preparation of any intoxicating liquor or sells in any quantity any intoxicating liquor so manufactured or prepared, and whoever engages in the manufacture and sale of intoxicating liquors and fails to brand on package containing the same the name of the person or company manufacturing, rectifying, or preparing the same, whether a resident of the State of Wyoming or not, and also the words "containing no poisonous drugs, or other added poison," and any person guilty of violating any of the provisions of this act shall be adjudged to pay in addition to the penalties provided for by this act all necessary costs and expenses incurred in inspecting and analyzing any such adulterated liquors, whether alcoholic, vinous or malt, intended for drink, of which said party may have been guilty of adulterating or selling or keeping for sale or offering for sale, shall be fined in any sum not less than twenty dollars nor more than one hundred dollars, or be imprisoned not less than twenty days, nor more than sixty days, or both, at the discretion of the court, excepting manufacturers who manufacture and place on sale liquors containing poisons or that are not labeled as provided for in this act, shall be fined not more than one thousand dollars and imprisonment not more than six months nor less than one month.

Section 2. Adulteration of wines; penalty. It shall be unlawful to adulterate any wine made, or juice expressed, from grapes, whether grown within or out of the State of Wyoming, by mixing therewith any drug, chemicals, cider, whisky, or other liquor, and whosoever sells or offers to sell any such adulterated wine or grape juice knowing the same to be adulterated, and for the purpose of this act, adulterated wine shall consist in wine to which shall be added any glucose, or uncrystallized grape or starch sugar, or cider, or pomace or grapes out of which the juice has been expressed or extracted, known as grape cheese, or any other substance not natural to the pure expressed juice of the grape, excepting that such shall be plainly labeled and placed on the bottle, barrel, cask or container of any kind, showing the quantity and quality of such adulteration. Provided, That said adulteration shall not in any way be poisonous or injurious to the public health, and whoever violates this act, whether intentionally or otherwise, shall be fined in any sum not more than three hundred dollars nor less than fifty dollars and imprisoned for not less than sixty days nor more than ninety days and pay the cost of the prosecution.

Southern Olives Outlook

REDLANDS.—Although it is a little early yet to tell accurately, the indications this year are for a good yield of olives. Prices this year for the raw olives will range from $40 to $70 per ton. This is about the same as the fruit commanded two years ago. The $70 olives are those used for pickling.

New York Correspondence

New York, May, 1907.

EDITOR WINE AND SPIRIT REVIEW: The month just ending has been a featureless one so far as the California wine market is concerned. Matters have gone along in their usual course, the ordinary demands for goods for immediate requirements; prices firm. Time, in some sections, there is being gradually manifested a steady demand for the higher grades of matured wines.

The market for California brandies, of all ages, particularly four and five year goods, is very strong. With greatly restricted stocks, prices have necessarily been advanced in jumps and bounds.

This is seemingly one of the good results of the pure food law, for where unscrupulous dealers have been selling "any old age" (mostly not at all old) for "five-year-old brands"—under the new regulations he must bring the contents of the package to conform more accurately with the purported age of the article.

April is a month always more or less influenced here by the fact that May 1st is the beginning of the fiscal year, when the real Queen of the May, in the shape of the tax gatherer, demands the fee for license. It causes dullness of business and this year has been no exception. Collections have been slow and until the last few days of the month there has been general complaint of small demand for goods. The past week has shown improvement all around.

The decision of the department regarding whiskies has cleared the air to some extent, although here and there one finds houses inclined to dispute the position taken by Attorney General Bonaparte. They declare they will go on as heretofore, that spirits and whiskies are like substances and it will take the decision of the Supreme Court to settle a question now based upon an opinion of the Attorney General. Meanwhile, compounded whiskies are being offered for sale and are being sold, blends are also on the market and so-called straight whiskies are no more in demand, particularly in the East, than before.

State after State is falling into line and passing "pure food" bills. So far as our trade is concerned, the sooner all the States have enacted such legislation the better. It is bound to come sooner or later, and if they will be as nearly uniform as possible and closely follow the Federal law, it will be better for all concerned.

"You can take a horse to the well, but you can't make him drink straight whisky," is the way one of the most prominent of the wholesale liquor dealers in the Northwest puts it. He knows, from experience. A number of his customers, frightened by the arguments of the salesmen for some of the distillers who sell direct to the retailer, bought heavily, both bonded whiskies and bottled-in-bond. Now they find their customers do not like the whisky, even though it is straight, it is pure and it is "guaranteed by the Government" as they would. So the wholesalers are taking the bonded whiskies off their hands, and replacing with blends and compounds.

The legislation which has threatened the liquor interest so much lately in all sections of the country has not been an unmitigated evil, for it has brought together the wholesalers, and in nearly every State there is now an Association. It was high time the members of our trade came together, not only to defend their interests from hostile and frequently unjust legislation, but to take united action in overcoming some of the evils which, in other directions, are part of the business. A number of

[illegible] will grow out of these associations and it is but a question of time when the business, as it ought to be, is conducted

Vineyard and Cellar

Rare Old Wine is Shipped East

A NOTEWORTHY event in the annals of California's wine growing industry was the recent shipment by the Barton Vineyard Company to Messrs. George Benz & Sons, of St. Paul, Minn., of two cars of very old wine. This is probably the finest and oldest lot of wine ever shipped East in carload quantities and will bring a solid hundred to the famous vineyard which produced it. Benz & Sons, who are said to be the largest wine operators in the Northwest, have for the past fifteen or twenty years followed the methods of the more noted European wine handlers, and have liberally bought the young wines of certain years, which they then "laid down" (stored) for aging. Some of these vintages were allowed to remain many long years in the original cellars, receiving the wine maker's careful attention while ripening to their full perfection. It will be remembered that among the famous port vintages are the years 1889, 1891 and 1899. Some of these superb vintages were in the St. Paul shipment just made by the Barton Company.

The greatest evil encountered by growers is that their wine is too often placed in consumption before it is fully ripe. It is therefore gratifying to know that there are some growers, as well as some dealers, who conduct their business upon the principle, "Not how cheap, but how good."—*Fresno Republican.*

Central Manteca Vineyard

THE Central Manteca Vineyard Company filed its articles of incorporation recently with Frederick T. Bioletti of Berkeley and Byron A. Bearce, J. M. Eddy and Louis S. Wetmore as stockholders. The principal place of business will be in Stockton and the purposes of the company are to engage in the general culture of wine and table grapes and to manufacture and sell wines, brandies and all other products of the grape. The capital stock is fixed at $64,000, divided into 640 shares of the par value of $100. Of this sum $24,000 is actually subscribed. Frederic T. Bioletti holds eighty shares of stock while each of the other stockholders owns forty shares. The five stockholders named compose the board of directors for the first year.

Heavy Planting in San Joaquin

The grape vines in San Joaquin County have set well and they are growing nicely and prospects are better than ever before, notwithstanding the flood. There were no frosts during April and the gentle warm weather has worked wonders with the vineyards. This year between five and seven thousand acres of new vineyards will come into bearing, while all of the old vines are looked to produce a heavy yield. There were about 15,000 acres bearing last year. Notwithstanding the already large area of San Joaquin County devoted to grapes, the planting goes on as rapidly as ever. It is estimated that 10,000 acres of new vines were planted last year.

New Vineyards at Farmington

Of the new vineyards put out around Farmington are the following: Ed Alder, 18 acres; Holmon Bros., 8 acres; Charley Osborne, 20 acres on what is known as the old Funck ranch; Mr. Stanley, 40 acres; Young Bros., 80 acres; Charley Drais, 23 acres; Ezra Groves, 7 acres; A. G. Campbell, 7 acres.

Sierra Madre Vintage Company Planting Largely

The Sierra Madre Vintage Company is planting with grapes 1,000 acres near Etiwanda, thirty miles from here. "Los Angeles and its satellites are growing so rapidly that the grape industry is being slowly forced down the San Gabriel Valley," said Herman Blatz, manager of this company. "The season's crop for this vicinity will be a heavy one, but will probably not exceed 5,000 tons. The old days when the green vineyards extended from the foothills almost to the sea are only memory now. The luscious clusters hang in Pasadena now, but in the social arbor. Those vineyards that have been spared should yield from five to seven tons per acre this year and the fruit will bring an average of $15 a ton. Grape growers are prosperous, but in the rush of things it seems this far-famed industry of Southern California is almost being shoved aside."

The Sierra Madre Vintage Company's plant has a capacity of a quarter of a million gallons; Etienne Brothers are preparing to handle 100,000 gallons this season, but it is doubtful if enough fruit can be secured. It is stated by the winery men that never before was the demand for old wines as great as at present and that prices are steadily advancing. They attribute part of the increased demand to the loss of old wines in the San Francisco fire, but say that in the main the increase is due to national prosperity.

Improvements at Wahtoke

Extensive improvements are being made at the Wahtoke winery these days. A new winery building is being erected which, when completed, will have a greater capacity than all the other buildings on the place combined. It will be 113x220 feet, and built of rock from the neighboring hills. It had been the intention of the company to have a rock foundation and the walls of brick; but the head men of the company, who made a tour of inspection of the property a few days since, decided to alter the plans and build the walls entirely of rock. This change was made on account of the scarcity of brick and the prevailing high prices of that building material, while they can get all the rock necessary at a fraction of the cost of brick.

Vienna Vineyard Changes Hands

Dr. H. Altschul has sold the Vienna Vineyard to John Gilcrest of Oakland. Vienna Vineyard is a magnificent piece of property. The entire place consists of 200 acres, a large proportion of which is in vines of the choicest varieties. The place has been kept in fine condition by T. D. Coffmann, who has been superintendent for many years. The dwelling is one of the finest in the interior of the county and the out-buildings are commodious and convenient.

The many thousands of Shriners who visited Los Angeles during the last pilgrimage were afforded an interesting exposition of what is "made in California." The display was very cleverly designed and arranged and one of the features of particular attraction was a wine fountain in which real wine was used. The exhibit of what can be produced in California was a pleasing surprise to all those who visited the exposition.

NOTES

Some of the vineyardists who live between Winehaven and Dunnigan report that their grape crops will be almost a total failure on account of the hailstorm last week. In other parts of the county the damage was not at all serious. Indeed, there was no hail west of Madison.

Table and wine grapes promise a big yield throughout the section and the outlook is excellent around Lodi. Bunches have set on the vines in greater quantity than usual, and unless something unforeseen happens, Mr. Deering believes that the yield will be double last year's crop. All present vineyardists are very busy sulphuring their vines as a remedy against mildew.

Charles A. Wetmore, who has been in the valley for a week, left for Los Angeles Monday. Mr. Wetmore is interested in the McCoy ranch and is interesting Los Angeles capitalists, with a view of having an immense vineyard set out on the ranch next season.—*Escondido Advocate.*

James Frasinetti of the Florin winery has shown what grit and energy can do. He started in business in 1895, making wine in a small building. He subsequently purchased land next to his present location in Florin. He has constantly made improvements and has just added a 30-foot extension to his building and has installed a high-test electric motor and elevator, making the plant modern in every respect. The output of last season was about 75,000 gallons of Tokay and Muscat. A. Frasinetti, a brother, is part owner in the property here and is the proprietor of an extensive establishment in New York, and the greater part of the output is consumed there.

Fargo & Company Home Again

The old and well-known firm of L. A. Fargo & Co. is again installed in comfortable quarters in San Francisco. After the fire, like many other wholesalers, Fargo & Co. went across the bay and opened up a temporary establishment in Oakland. A few weeks ago the firm took possession of a handsome and commodious building on the west line of Davis street, between Sacramento and Commercial streets. The structure is of pressed brick, two stories in height, each floor having a space of 30 x 50 feet. Besides the accommodations to be found there, including a fine concrete basement, the firm uses much storage room in warehouses. So altogether, Fargo & Co. will have most convenient new quarters, and Fargo & Co. look forward to even busier times as soon as their old friends and customers rally round them as in the past. The firm desires it to be known that it is again open in San Francisco, in the center of the wholesale district, and ready for business.

Decreased Consumption of Spirits in Great Britain

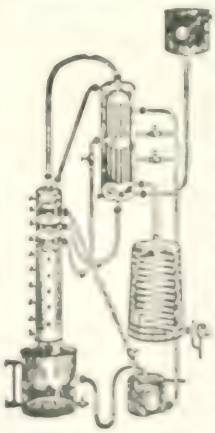
Consul E. W. Mahin of Nottingham writes that the consumption of spirits in Great Britain during recent years has been exceptional in various ways, and he gives a number of reasons why the increase in consumption should not continue. But this supposition is not confirmed by the official statistics for 1906. The increase in consumption and collections in all lines is unusually large, and the consumption of spirits distinctly declined in comparison with 1905, when both were relatively small. In 1906 the consumption was 0.97 of a proof gallon per head of the British population against 1.04 and 0.90 in the preceding two years respectively, and 1.17 in 1899. The true explanation of the country's poor showing in spirits consumption is to be found in the use of cheap substitutes for alcoholic liquors, especially in the United States.

FOR SALE

French Still For Sale

Complete Copper Distilling Apparatus and Kit with all necessary connections and fittings, 200 gallons. Inquire of E. E. Morrow, 311 Market and Steuart, San Francisco, Cal.

Pacific Copper Works



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THE MOST ECONOMICAL AND LATEST IMPROVED CONTINUOUS BRANDY STILL.

WAGNER'S NEW SPECIALTY WINE FILTER.

Send for Circular Wolfe awarded at Wolfville's Fair and Mechanics' Institute.

Wine Machinery

COMPLETE PLANTS FITTED OUT

Continuous Presses
Crushers, Stemmers
and Must Pumps

Toulouse & Delorieux

489 Eighth St., San Francisco, Cal.

Do Not Close The Saloons

THE [illegible] to close the saloons, owing to the street car [illegible] is very properly opposed by the California Liquor Dealers' Association and the Knights of the Royal Arch. At a meeting held in this city on the 11th inst., a resolution was adopted opposing any movement to adopt such drastic measures, until such time as it is shown that this course is necessary and that the troubles are chargeable to the sale of liquor.

The *Bulletin* had the distinction of making this suggestion and urging its adoption without any particular reason therefor except notoriety. The saloon men might as properly have adopted a resolution calling for the suppression of the publication of any news regarding the strike conditions in the San Francisco papers, on the ground that the matter therein printed leads to riot and bloodshed. The suppression of the papers would be more effective in the conservation of peace and business than the closing of the saloons. It should further be remembered that the liquor dealers have vested rights and interests that the other portions of the community are bound to accord some respect at least.

Brain Storm Cocktail

Have you had one yet? No? Well, according to "Pat" Dougherty of Wilmington, Del., its inventor, you had better try one. "Pat" twirled a long spoon in one, and as he handed it over the bar exclaimed: "There isn't a headache in it. It's just 15 cents—that's all."

Further inquiry developed the fact that "Pat" originated the name for the new concoction while it was "setting." "Sort of a sizzler," he mused, "a regular 'brain storm.'"

According to "Pat," it is made of Irish whisky, benedictine, vermouth and a dash of orange bitters. A lump of ice is added, and in the words of the inventor it is "allowed to thaw."

Those who are acquainted with the ingredients are of the opinion that a few drinks will dispel the theory of those who contend that there is no such thing as a "brain storm."

Not A Fair Proposition

THE fact that seven or eight hundred brewery workers, by reason of belonging to a union, could disastrously affect the business of 2500 retail liquor dealers, to say nothing of the vast interests of the brewers, bottlers and distributers, does not look very good for the future of personal liberty in this country. The seven hundred evidently proceeded on the theory that the rights of the minority are greater than those of the majority. This theory only works out in the case of an occasional accident, such as that a small army will sometimes, temporarily, defeat a large one. The time will come and it can not come too soon, when such conditions will be impossible—when the rights of the majority of the people affected, will have first consideration. In other words, there will eventually be such legislation as will make it impossible for a few men who are dissatisfied with their job to get out, and then to prevent others from taking their places.

Penwick Rye

Bertin & Lepori of 522 Washington street are introducing a new brand of rye whisky known as "The Penwick." It is distilled by the Allegheny Company of Rockdale, Pennsylvania, and the above firm is the Pacific Coast agent therefor. Mr. Epstein stated that this new brand is guaranteed pure and has been prepared to meet all the requirements of the Pure Food and Drug Act passed by Congress last June. Every bottle bears a yellow label, clearly setting forth the above facts. It is evident, as has been previously shown by the REVIEW, that not only are distillers obeying the new law, but that they, together with their distributing agents, are awake to the fact of the great financial value conferred by it upon brands of whisky which comply with it in every particular. This is what is claimed for the Penwick Rye which Bertin & Lepori are now handling.

Good and Bad Whisky

Many Illinois towns and cities went "dry" at the elections of Tuesday, yet there are people who will predict that just as much liquor will be sold under the "dry" regime as under the "wet." The difference is that in a prohibition town the whisky is usually very bad, while in an open town it may be fairly good. The one thing certain is that anybody who will make judicious inquiries for liquor in a prohibition town will eventually find all that he needs and usually more than is good for him. The chief effect of local prohibition is to drive the liquor traffic into holes and corners.—*Fair Play.*

Chas. M. Reynolds Co.

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P. W. WORBER, Proprietor

OF INTEREST TO RETAILERS

Couldn't Make the Second Drink

"You thought for a minute you had me stuck, didn't you?" remarked the bartender pleasantly of the man who had just ordered. "You'll have to guess again. I'm a pretty old bird to fall down on that easy one."

"There are dozens of the new drinks invented every year," he continued, growing confidential, "and, of course, there is some call for the drinks of yesterday, so you will appreciate what it means to be a first-class barkeep. If you're working in a high-toned place and are earning your salary you've got to know them all, or at least be able to put up a pretty good bluff.

"I've always made it a point to keep up to date, and although once in a while somebody gets a new one on me, I usually hear of a drink as soon as any one else. Of course, the game all the time is never to admit ignorance. A strong bluff will usually make good.

"There is a certain class of fellows whose chief occupation seems to be putting new ones at us barkeeps. They hear the name of some drink that has become all the rage further East, and they at once trot around to try us out. 'Say, please mix me a golden pheasant,' or something equally unheard of, one of these fellows will say, giving me a sideways look as much as to say: 'What's the answer,' and its up to me to make good.

"It's 10 to 1 that the man knows just as little about a golden pheasant as I do, and couldn't tell one unless it had a sign hung on it. This is always my opportunity. I don't blink an eye or look in his direction a second time, but fall to work on the drink, putting everything I can lay my hands on into it. Maybe I'll fix him up some kind of dope that tastes pretty good, and again it might not be fit to drink; but I have made good with the customer and that's all that's necessary. They always think it's the fault of the drink and not that of the mixer—that is, if he goes about it with enough confidence.

"An old party came into the place, stepped up to the bar and called for a whirling dervish, and by the time I got through squirting sirups and cordials and brandies into the tall glass I had a drink that I'll bet was a peach. He watched me with some doubt in his eye, and I felt just a bit doubtful myself when I stood the results of my labor in front of him. But when he drank it I was reassured. His eye lit up with the most benevolent of expressions, and after he had drained the glass he wanted to shake me by the hand.

"You can imagine my horror when the old fellow sidled close to the bar and called for another. Well, I did some quick thinking then, and suddenly decided to keep up the bluff if it cost me my job. I again went to work and soon had a tall glass containing a strange-colored liquor ranged on the bar in front of him. I watched the old man with considerable apprehension as he wiped his lips and smiled in anticipation.

"That smile soon faded. He drank one large swallow, put down the glass, adjusted his spectacles to his nose, and looked at me so reproachfully that I would have laughed outright had I not felt so cheap. 'How much do I owe you?' he said, reaching into his pocket. 'Nothing, not a cent. Those drinks are always on the house,' I stammered, and leaned over behind the bar. Well, then I tasted of that drink, and I couldn't help myself. I simply leaned against the bar and yelled."

Measures Their Drinks By Their Titles

A journalist in Berlin has been exercising his ingenuity in attempts to explain the meaning of the letter S, which appears with more or less frequency after the names of German military officers in the records kept at the Ministry of War and in the Kaiser's military cabinet. He has come to the following conclusions: One S after an officer's name means that this particular officer sauft (drinks); SS means that he sauft stark (drinks hard); SSS denotes that he sauft sehr stark (drinks very hard); SSSS means that the schnapps is schecht (bad). Any officer with five S's is summarily dismissed by the Kaiser.

Automatic Musical Devices

ONE of the best entertainers for a bar or grill, is good music, and good music is not always easy to obtain, but American ingenuity has provided something which fills the bill properly. It is known as the Reliable Self-Playing Piano. While the instrument is mechanical, it is so adjusted as to really give expression to the music. It not only plays the ordinary kind, but classical as well as the popular ragtime. These instruments are of the best manufacture and are in the nickel-in-the-slot class. They are good revenue-producers and pay for themselves in a short time. Any one desiring further information should address the Automatic Musical Device Co., 22 Fifth street, San Francisco. A picture of the piano is shown on page 2 of this number.

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TONIC LAXATIVE

ALL ALE AND PORTER DRINKERS

Should call for the celebrated

Burnell's Ale and Stout

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OF INTEREST TO RETAILERS

Saloon Men Must Be Chemists Also

There is consternation in the ranks of dispensers of poor liquors. At least there ought to be, so there probably is. They are about to be found out. Even the detective methods of a Hennessy and a Burns are surpassed in the scheme that has been devised to enable any man may determine whether the liquor dispenser he sells his booze is giving him a square deal. It is as simple as adding two and two. For the information that enables those to detect adulterations in beer, the drinking people of the country are indebted to Chief Wiley of the Bureau of Chemistry, the Department of Agriculture, at Washington, who not only tells how the simple test may be made, but specifies the apparatus to be used in making the test. In disseminating this information, the learned chief has shattered one of the strongest arguments against the consumption of liquor. Without going into details as to methods of procedure, it is only necessary to set forth a list of the implements needed for the test, and when these have been procured, the beer drinker will readily perceive how they should be used.

The chemical apparatus needed is merely a round-bottomed distillation flask, a gram of precipitate calcium carbonate, a conductivity accurately graduated stoppered flask, a two holed rubber stopper, an adapter, a small funnel, a pound of glass beads, a copy of Squibb's alcohol table, a copy of Baumhauer's tables, one Zeiss immersion refractometer, a platinum dish, one water oven, one copy beer wort tables, one package neutral litmus paper, a small quantity of phenolphthalein, a bottle of hydrochloric acid, one polariscope, a beaker, a solution of sodium acetate, one burette, one centrifuge, one platinum crucible, a glass plate, a cake of carnauba wax, a pointed piece of ivory and a sheet of pure rubber—that is all.

The newly incorporated town of San Anselmo, is the first in Marin County to pass an ordinance prohibiting the sale of intoxicating liquors. However, it seems there are two places within the corporate limits of the town holding licenses under the authority of the Supervisors, and San Anselmo will not be "dry" until these licenses expire. Those ever thirsty San Anselmo people can vote the place dry all the same, with the full knowledge that a few rods away there are plenty of facilities for procuring all the cheering beverages they require.

Straight Talk From Hotaling & Company

The following circular from A. P. Hotaling & Co. is the kind of talk the trade likes to hear:

To the Trade: With much satisfaction and pleasure we announce for the benefit of our patrons and Old Kirk Whisky, that this brand complies, in every respect, to all the provisions of the national pure food law.

It is an absolutely straight blend, made from the finest whiskies in the United States—containing nothing but whisky—and thoroughly and carefully matured. This substantiates all our statements made since we first marketed Old Kirk Whisky, and we guarantee to all who are using this brand that in handling these goods they are free from all interference by the officials appointed by this government to enforce the pure food law, and from intimidation by others, and over the signature of this concern we say that we will protect our patrons, each and every one of them, in handling and marketing of the Old Kirk Whiskies.

Extending to you the compliments of the season, and soliciting your further favors, we remain, yours very truly,

A. P. HOTALING & CO.

"You said you were hungry, and yet when I gave you threepence a little while ago I saw you go straight to a public house instead of a baker's."

"Yes, guv'nor. Yer see, it's like this 'ere. I wuz both 'ungry and thirsty. Now, threepenn'orth of Scotch'll make me forgit I'm hungry, but threepenn'orth of food'll never make me forgit I'm thirsty!"

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The Handsomest Restaurant in the City
Good Clean Service and Popular Prices

18 MARKET STREET, Just above Sacramento

In conjunction with our restaurant we have the most complete Bar in the West.

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Burn One and Forget Your Troubles

An EL PALENCIA REX Havana Cigars
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POMPEIIAN BAR

OF INTEREST TO RETAILERS

Brewers' Strike Well Settled

BEFORE the present issue of this REVIEW reaches our readers, beer will be delivered as usual, as the strike of the brewery workers has been settled and a three years' agreement signed, dating from May 15, 1907.

This much to be desired result was brought about by the excellent management and good business sense of the Brewers' Protective Association. That body, realizing the fact that living expenses had increased, offered employes an advance of $3 per week salary with a corresponding increase for overtime. In making this proposition it was pointed out that the brewers had no fight against unions and that it desired the continuation of the old contract, which was originally drawn up by the union.

Very foolishly the Brewery Workers' Union and the Beer Wagon Drivers' Union rejected this liberal offer and demanded an advance of $6 per week. This was absolutely refused and a strike was called which at one time threatened to last long and cause the retailing trade great inconvenience. Happily the Brewers' Protective Association was equal to the occasion, and during the end of last week meetings were held between employers and employed which ultimately led to an amicable settlement by the union men accepting the brewers' original proposition and signing a contract for three years.

Phil DeMartini will be "out of the ashes" in a few days and doing business at the old stand—southwest corner of Montgomery and Sacramento streets. The building is being rapidly completed and it is expected that the place will be opened about the 15th of June. The bar room will be finished in wood throughout, with panel effect, the material being selected Oregon pine, hand finished. The design of the bar, back bar and interior generally is very original, and when opened for business, it will be one of the show places in that part of the city. Mr. DeMartini is one of the successful caterers in the trade and will no doubt meet with good fortune, as the location is an excellent one. He has taken a ten-year lease of the property.

Liquor Dealers Elect Officers

AT the recent meeting of the California Liquor Dealers' Association, the following officers were elected: John Holst, president; C. F. Williams, vice president; William Clack, recording secretary; W. K. Harvey, financial secretary; Ernest Bohlen, treasurer; P. J. Clark, sergeant at arms; J. H. Daley, organizer and collector; Herbert I. Choynski, attorney.

The Sotoyoma Bar at 59 Montgomery avenue had a successful opening and is now enjoying a very encouraging patronage, particularly in view of the fact that the town is paralyzed with strikes and promised strikes. The place is not only the best equipped and stocked on the north side of the city, but under normal conditions will certainly enjoy a lucrative trade.

P. F. Pinnella, the most fashionable and successful tailor north of Market street, in the business section, has removed from his temporary quarters at 17 Montgomery avenue and is permanently located at 61 Montgomery avenue in a handsome new brick building. Mr. Pinnella says "you can class a man by the clothes he wears." Furthermore, that he can make all kinds of togs, not only calculated to fit the man but to fit his purse. Besides, his prices are right. You can't go wrong by giving him an order.

Chas. Pesenti, proprietor of the Madera Hotel at Corte Madera, reports business quite good, notwithstanding all the adverse conditions in the city. This is the only first-class restaurant between Sausalito and San Rafael, and, unlike many of the roadside resorts, is eminently respectable. Mr. Pesenti was formerly manager of the old Poodle Dog, and is one of the best chefs in the city. This circumstance, combined with the fact that his bar contains as fine a stock as can be procured, accounts for his success. It is one of the handiest and most comfortable resorts on that side of the bay.

The sale of the personal property of the late Harry Corbett, including the stock and fixtures in the saloon at 1735 O'Farrell street, was confirmed by Judge Graham this morning. The sale brought $6000 and was made by Executor John Boyd, Thomas Fenton and Colonel Martin Brady, well known in the sporting world.

Showing Landau Syphon Attached fo-

!!!Saloon Men!!!

!!!Special Attention!!!

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YOU PAY ONLY FOR THE WATER

Installations Free. Saves you 75 per cent. of your seltzer bill. Telephone Market 798.

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Back at the same old stand; same old goods; same excellent service. The fire did not get me.

Famous Old Campbeltown SCOTCH WHISKY
Pisco de Italia, Madeira Wine
Sazerac de Forge & Sons' Brandy
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S. E. CORNER MONTGOMERY AND WASHINGTON STS.
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Kennel Club on Top

The Charles M. Fisher Co.

"A Dog on Good Whisky"

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The Press

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Take North Shore Ferry

IRVING'S APRICOT BRANDY

GOLD MEDALS

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SACRAMENTO, CAL.

The Use of Stimulants.

An interesting article on "Humanity and Stimulants" is contributed by Mr. Lafayette A. Pratt to the *Monthly Review*. He says the fact that in all times, in all stages of our civilization, and in all parts of the universe, the various peoples constituting the human race should, often quite independently of one another, have resorted to the preparation and consumption of stimulants (among which alcoholic beverages have taken the [illegible] place) is a legitimate demand that we [illegible] stimulants, in spite of all that teetotal extremists may now say to the contrary. Much discussion has taken place of late as to the "food value" of alcohol beverages, and considerable diversity of opinion still prevails thereon. Rightly or wrongly, successive generations have regarded beer as "liquid bread," basing their conclusion on their own experience.

Deep down in the heart of man we have to recognize—whether we want to or not—the existence, as part of his nature and temperament, of a craving from time to time for some artificial stimulant capable of producing mental or physical effects that would not exist, or could not be secured, naturally. One might as well pass an Act of Parliament for the abolition of thirst as try to eradicate the feeling in question by legislative action. Tea, coffee and tobacco also act as stimulants, so that while temperance advocates may scrupulously avoid beer or wine, they may still partake freely of stimulants, and even of alcohol itself, in some other than the recognized form.

This universal instinct or desire must, therefore, as I would submit, be duly recognized, and it is precisely because the prohibitionists (while themselves affording personal evidence of its force and power) have refused to make due allowance for it, and have aimed at abolishing it altogether, that they have made so little real progress in their propaganda. They have thus become leaders of a hope which is at once forlorn and impracticable. The real question to be asked is not "In what way can the desire for stimulants, which is known to have been implanted in man for five thousand years at least, be eradicated?" but "In what way can a natural instinct be responded to so that the least possible harm will result to the individual or to society?"

Such response is obviously not accorded either by water or by the liquids forming the ordinary (so-called) "temperance drinks." These may satisfy the physical sensation of thirst, but they do not fulfill the other requirements to which an actual stimulant would directly appeal. Here, again, therefore, the prohibitionists have had to record a direct failure. The substitutes they offer are not really substitutes at all. They may suggest other stimulants in the form of tea and coffee. But, taken to excess, tea and coffee may do quite as much harm to the drinker's system as alcohol taken to excess.

The human race, the writer points out, itself long since decided that the most convenient, as well as the most acceptable, form which the apparently indispensable stimulant can take is alcohol. That much harm has been done to many individuals by an excessive use of intoxicating drink is undeniable, and the result has been to bring a vast amount of wretchedness and misery into the world. But this fact does not nullify the conclusion—on the basis of the facts already stated—that there may be a perfectly legitimate use for alcohol, so long as it is used in reason, while there is, in effect, scarcely one thing connected with ourselves or our daily life which, however good in itself, would not prejudice either ourselves or others if carried to excess.

[illegible] BY DRUGS.

One must further admit that in no instance has the decline and fall of any of the nations on earth been due to alcohol. On the contrary, the peoples of Northern Europe, who have been, perhaps, the heaviest drinkers of all, are precisely those who, in regard alike to physical strength, mental vigor and indomitable pluck and enterprise, have stood at the head of the nations and made their influence most felt throughout the world.

Turning to the question of the Prohibition States in America Mr. Pratt says: It is an old story, and a well-established fact that people in the so-called Prohibition States can get as much liquor as they want, if they know where to go for it, and that as much drinking and as much drunkenness are to be found there as in any of the other States in the Union. All the same, the action of the Prohibitionists has led to the consumption of alcoholic drinks being regarded with a certain sense of shame by individuals who have not lost their desire or their liking for stimulants, and what is happening in the United States to-day is that people are taking very extensively to the consumption either of drugs or of patent medicines which contain, in many instances, a still larger proportion of alcohol than the recognized alcoholic drinks themselves.

Dr. Grinnell, Vice-President of the New York Medico-Legal Society, has made a close inquiry into the subject, and has published some remarkable facts. After watching the effect of the (so-called) prohibitory law in Vermont and other States, where alcohol was not to be sold except for medical, chemical or mechanical purposes, he arrived at the conclusion that many persons were using some artificial stimulant in lieu of alcohol, and he addressed a circular letter to the keepers of drug-stores and general stores in the State of Vermont, asking for particulars as to their sale of opium (gum or powder), morphine sulph. (powder or pills), laudanum, paregoric, cocaine, chloral, Indian hemp, and quinine (powder or pills). The replies he received were far from complete, and he could not obtain particulars either as to the medicines dispensed by physicians, or as to the output from the wholesale manufacturers of crude drugs.

He therefore concluded that the figures he got could be multiplied by five and still remain below the consumption. What his figures are like can be judged from the following: "In the regular drug stores and in 160 of the 172 general stores in the State of Vermont, they sell every month 3,300,000 doses of opium, besides what they dispense in patent medicines, and besides what the doctors dispense, which gives one-and-a-half doses of opium to every man and woman in the State of Vermont above the age of twenty-one years, every day in the year (by dose I mean one grain or opium, one-eighth grain of morphine, one-half ounce of paregoric and twenty drops of laudanum). And the amount consumed would average a dose to every man, woman and child in the State of Vermont, every day in the year."

Dr. Grinnell relates, says the writer of the article, that Dr. A. J. Reed, of Battle Creek Sanatorium, tested some bitters and other patent medicines and found a considerable quantity of alcohol in each of them. These tonics and bitters have their largest sale in the very States where the most active efforts are made to enforce prohibition. It may, he says, be fairly assumed that a substantial part of the consumption of these drugs is directly due to the craving for some stimulant to take the place of the ordinary beers, wines or spirits, the use of which has been checked by law or, under the influence of teetotal sentiment, discredited by public opinion. The would-be reformers are thus extending the ramifications of a drug evil which is having a much more pernicious influence alike on the individual and on society, though the full extent of that evil may not yet have been fully realized.

The Armona Winery, which is being constructed at Armona, Cal., is to be a large institution and has been capitalized at one hundred thousand dollars. This enterprise is considered of sufficient importance to induce the Southern Pacific Company to build nine miles of railroad track to handle its output. The vineyard of the company comprises 2000 acres.

The "Wine of Midnight"

IMPORTING loss and producing more is our record in sparkling champagne. What an alluring suggestion to California wine growers is corked in this fact! More than 2,000,000 bottles of genuine champagne are now annually produced in the United States. In the calendar year 1906, our importations of bottle made champagne were 814,443 quarts less than in 1905, even as the nine months ended March, 1907, with imports some 46,912 quarts less than in the nine months ended March, 1906. The month of March, 1907, alone showed a decrease of 31,920 quarts from March, 1906.

As a matter of fact, our champagne imports since 1896 have never equaled those of that year. Here is the sample record:

Calendar years	Dozen quarts
1890	401,171
1895	240,287
1900	340,161
1905	401,514
1906	201,727

Allowance must be made for our large increase in wealth as well as in population during the sixteen years under review. Our champagne imports of 1900 are only 28 per cent. greater than those of 1890, while the increase in our imports of luxuries generally, of which the "wine of midnight" is certainly one, was 55 per cent., and in merchandise generally the increase was 69 per cent.

Correspondence between the Bureau of Statistics and manufacturers of American champagne, as well as with importers of foreign champagnes, clearly indicates that the manufacture of genuine "champagne" wine in the United States has quadrupled in the past ten years, and that the annual product of such now exceeds 2,000,000 bottles a year. This production is the wine fermented in the bottle, and does not include that charged with carbonic acid gas by artificial methods. This increase in home production is the principal cause of the lessened importation as compared with 1890 and 1905. In the intervening years the importations fluctuated between 246,106 dozen quarts in 1897, and 384,811 dozen quarts in 1901.

The correspondence referred to further indicates that the number of American producers of champagne has quadrupled in recent years, and that the quality produced has more than quadrupled within a decade, indeed some of the manufacturers put our annual production of the "real thing" at 3,000,000 instead of 2,000,000 bottles. That point cannot be settled as the census does not separate its record of wine production into the various classes. In addition to the 2,000,000 to 3,000,000 bottles of genuine American made champagne, large quantities of sparkling wines, produced otherwise than by fermentation in the bottle, or by recharging, are also put upon the market.

New York State is by far the largest producer of American champagne, Ohio is third, and Missouri fourth. Two-thirds of what we make is produced in those two counties, and the remaining one third is the product of California, Ohio and Missouri. The [illegible] conditions are ideal for the production of champagne, [illegible] to render possible an enormous increase in production, the growth at present being limited by the fact that large capital is necessary for its successful and profitable production.

One marked characteristic of the correspondence is an almost uniform expression of opinion by experts, whether engaged in importation or otherwise, that the American product [illegible] favorable with that of the [illegible] and is steadily improving in quality with the increased experience of American producers.

One-third of the genuine champagne consumed in this country is now of domestic production, and the [illegible] home product [illegible] the trend is rapidly increasing. Opportunity here presents an open door to California. Why do we

Wholesalers Object to Whisky Ruling

REPRESENTATIVES of the Massachusetts Wholesale Liquor Dealers' Association and of [illegible] and a committee from the Board of Trade of Baltimore called on the White House to protest to the President against the ruling of the Treasury Department [illegible] of whiskies under the pure food act. The President promised to see Secretary Cortelyou immediately on their representations and promising to ask the Attorney General to give a hearing to counsel for the [illegible].

The Boston visitors told the President that under the decision of the Attorney General the business of many proprietary firms would suffer materially. [illegible] Mr. Moynihan, who said the Baltimore delegation felt [illegible] the President, a similar protest against the ruling would be [illegible].

[illegible] the Baltimore delegation [illegible] was the effect of the ruling of the President as it has been generally construed would be to deprive us each of a [illegible] which is that always borne. The product [illegible].

"We [illegible] have been presented to you [illegible] Attorney-General to have that [illegible] to explain the [illegible] and [illegible] to reconsider the matter.

"We feel sure that you do not appreciate the [illegible] that will [illegible] to the [illegible] if they are compelled to [illegible] and bottles that have been [illegible] as a component or where [illegible] anything else than [illegible].

"We believe the [illegible] Association [illegible] to the effect that the public is entitled to receive under the pure food law [illegible] that is [illegible] and we [illegible] that the main thing about [illegible] the consumer [illegible] is most concerned in demanding [illegible] is that it shall contain a certain [illegible] which has heretofore been [illegible] to [illegible] that which the chief objection was [illegible] results [illegible] to [illegible] of [illegible] as far as possible removed.

"To now compel the term [illegible] to be [illegible] that have been [illegible] will [illegible] compel the buyer to receive under the name [illegible] something which [illegible] and [illegible] by [illegible] to allow [illegible] based upon the [illegible] date of [illegible]."

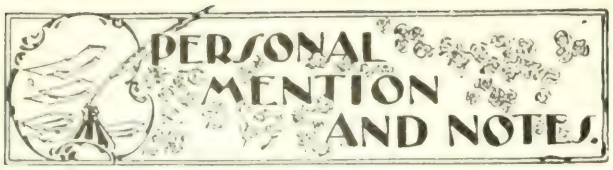
From the Monticello Distilling Company

[illegible] We [illegible] pleasure in informing you that the [illegible] of the Commissioner of Internal Revenue [illegible] the rates of commission we can [illegible] as follows:

[illegible]

THE MONTICELLO DISTILLING COMPANY

Baltimore, May 11, 1907.



Otto Michelsen, superintendent of the Alexander Valley Winery, estimates that in the neighborhood of 200 acres of new vineyard will be set out this season in that valley.

Louis S. Haas, Secretary of the Crown Distilleries Company, departed for the East on the 24th inst., to attend to business matters connected with that company. He will visit Cincinnati, Louisville, New York, etc., and will probably attend the meeting of the National Wholesale Liquor Dealers' Association, as the representative from California.

One of the most enjoyable resorts in which to spend a day in pleasure and recreation is Escalles, on the Northwestern Pacific Road, half way between Sausalito and San Rafael. This is one of the oldest and most celebrated roadhouses on the Pacific Coast and the management caters to the very best class of people. The catering is A1 and any one who ever visits the place once will be sure to return.

During the month, Gus Mischel, of A. Vignier, Incorporated, made a flying trip to Goldfield. It is unnecessary to say that he was there particularly in the interests of the Widow Clicquot. He found the Widow quite popular, and not only came away with some fat orders, but received some later orders by mail that were very flattering. The house reports the demand for Clicquot much better than could be expected at this time.

Professor George C. Hussman, the viticultural expert of the Department of Agriculture at Washington, will visit Santa Rosa the fore part of June and will advise the vineyardists as to the planting of resistant stock and the cultivation of the same. He will be accompanied by W. W. Mackie, one of the soil experts of the same department. The gentlemen are gathering material for reports upon their separate lines of investigation.

Carl Plaut, president and manager of the Oakland Brewing and Malting Company, is pleased with the success his beer has achieved in the open market. It is called the Blue and Gold Beer, the name given after an open contest in which a prize of $100 cash was awarded. The new brewery, which cost $300,000, is located at Twenty-sixth and Linden streets. It is here where the beer is manufactured and placed on draught. On June 15 the brewery will place bottled beer on the market.

H. S. Dewey, treasurer of the H. T. Dewey & Sons Company, is on a visit to California. His itinerary takes in prominent vineyards and wineries of Southern California, as well as the Central and Bay Counties. This is his first visit to the Golden State and he will find many things connected with the production of grapes and wines that will doubly interest him when compared with the methods pursued in the East, where the producers are not so favored by nature as they are in this State. Mr. Dewey is a member of one of the most reputable and representative of the Eastern wine houses and will be given a most cordial welcome by his brethren in the business in California.

The West & Son winery in this city has now on hand fully a quarter of a million gallons of wines, among them port, sherry, claret, etc., and brandy. The interior of the big institution is a sight. Shipments of about two carloads of wine go out every day if cooperage can be had. Two cars loaded for New York and Boston went out to-day. A carload of wine contains from 65 to 78 barrels, according to the size of the car.—Hanford Sentinel.

To Distill Whisky in California

The Western Distilleries announce under date of May 16, that they will in the near future begin the distillation of whisky from pure grain materials. Their plant is so complete and up-to-date that they are in a position to produce as good an article of its class as can be distilled elsewhere. The whisky distillation will be under the supervision of an Eastern expert. The company properly asks recognition of the home production, promising the quality to be all that could be required in competition. The scheme looks all right and we see no reason why it should not win success.

The license at San Leandro will be raised to $75 per quarter and saloons must close at one o'clock a. m. This is an hour later than the previous regulations.

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Whisky is Whisky

IT seems that there are two sides to the whisky question as well as to other questions.

The impression has prevailed in this locality that nothing properly entitled to be called whisky, except that article which was distilled and stored in charred barrels on the premises of the distiller, until it is what you know as matured or aged.

It now appears, however, that this process of producing whisky is a comparatively new process, and that prior to its adoption by the distillers the whisky of the country had been factored by mothers or rectifying distillers, who refined the raw product by various processes, and then colored and flavored it.

The body of whisky is ethyl alcohol and water, and the color and flavor of the whisky being satisfactory to the eye and taste, that whisky is most wholesome which contains the least amount of fusel oil.

It follows, therefore, that a whisky is not to be regarded as good or pure in the every-day meaning of that term, simply because it is what is called "straight," and it is not to be regarded unwholesome or impure, or adulterated, simply because it is whisky made by the rectifier or blender.

Both processes produce whisky, and neither side can criticise the other, except when trade-mark rights are infringed upon; as, for instance, the maker of one whisky is not entitled to call his whisky a name which belongs to somebody else.—*Kentucky State Journal*, Frankfort, Ky.

Judge Artman's Decision Affecting Other States

ALTHOUGH Judge Artman's decision that licensing the sale of liquor was unconstitutional was confined in its scope to the State of Indiana, the opponents of the liquor interest were not slow to see that the same alleged objection could be trumped up in every State in the Union. In fact, the decision was a vicious blow concocted in the secret conclaves at large and it was only an incident that Indiana was the first State selected.

We note in this issue that already other places in Indiana are making use of the decision.

But it is still more noteworthy that other States are taking the matter up. Thus at Waterloo, Ia., the prohibs have decided that the bills of complaint filed some time ago against all the saloons in Waterloo will be amended so as to include the new principle put forth by the Indiana judge. It is said that some of the best attorneys of Des Moines will act as counsel in pushing these cases and are ready to carry them to the Supreme Court of the United States.—*Rhine*.

Unwise Extremes

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Will Make Unfermented Grape Juice

A DISPATCH from Fresno says: The California Wine Association is planning to make large experiments in manufacturing unfermented grape juice this summer in Fresno. This industry is very extensive in the East, but very little unfermented wine is made on the Pacific Coast. George T. Beverage, the local representative in Fresno, states that the manufacture of this product will be carried on at the winery on the Eggers vineyard near this city. In Northern California, about Sonoma and Napa Counties, there has been some manufacturing of this product on a small scale by a method known as the "carbonizing method." Red grapes, such as Zinfandel, Carignane and like varieties, are used in this product. The demand for unfermented grape juice has increased rapidly in the past few years. At all soda fountains much of the Eastern product is used, but the wine men see no reason why the California product should not supplant the Eastern grape juice.

The anti-saloon element of Corning, in Tehama County, this state, having been defeated by the anti-prohibition movement by reason of the fact that the incorporation of the town was illegal, are looking for more trouble. They have petitioned the Board of Supervisors to call another election for the purpose of again voting on incorporation. The trade will give them a good hard fight and will be supported by the general merchants. The vote for incorporation will mean prohibition.

Saloon Licenses for All.

AT a meeting of the Police Commissioners on the 17th inst., it was announced that on and after July 1 any person who could show the necessary qualifications would be eligible for carrying on a retail liquor business. All of which means that he can get a license if he has the price. In its report of the proceedings of the meeting the *Chronicle* states that "since the dread date of April 18, 1906, no saloon licenses had been granted to any one excepting those holding licenses previous to that date."

It looks as though this statement had been inspired by the board. At any rate it is a bald falsehood. It is a notorious fact that following the fire, outsiders were given licenses for the very best locations in the unburned district, while, at the same time, the old retailers, who had been burned out, were told that no new licenses would be granted in the unburned section.

Whether or not it is any advantage to the trade to have an unlimited number of saloons in San Francisco, is a question, and we do not believe that taking off the lid in this connection has been instigated by the wholesalers or the brewers; on the contrary, it looks as though the Commissioners were reaching for the high license fees to help out the depleted treasury.

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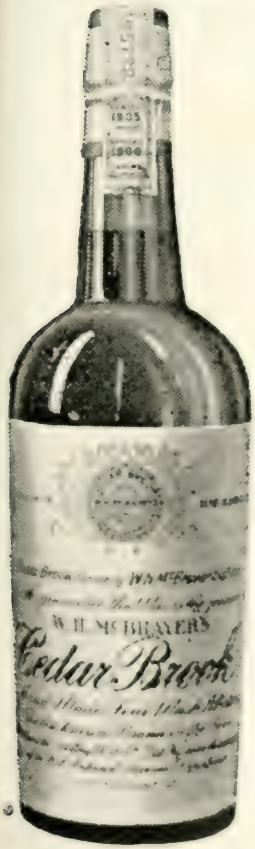

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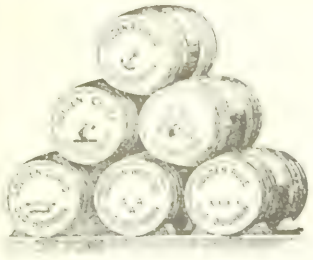

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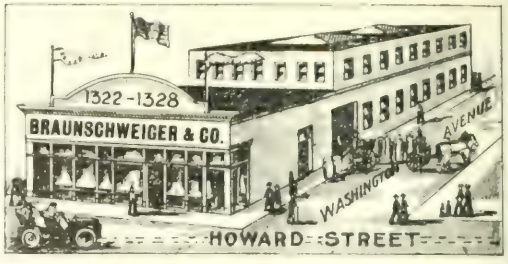

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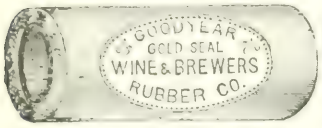

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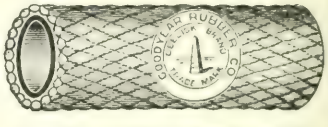

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Issued Monthly

TREASURY REGISTERED [illegible] PUBLISHED BY

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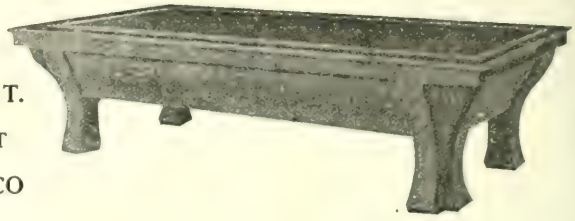

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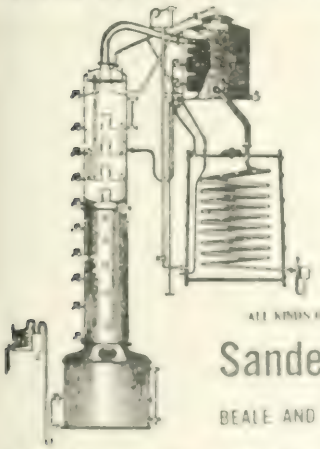

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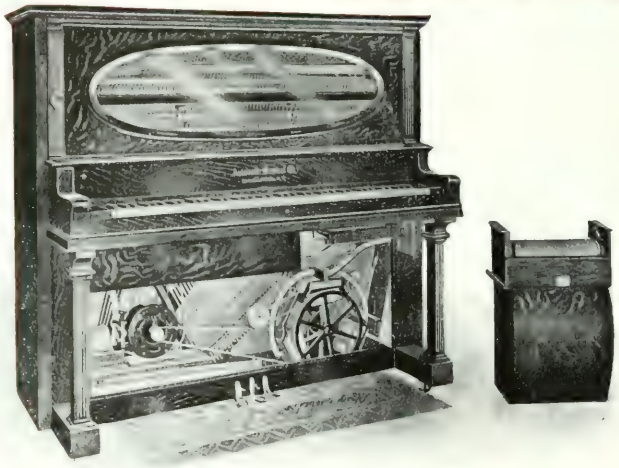

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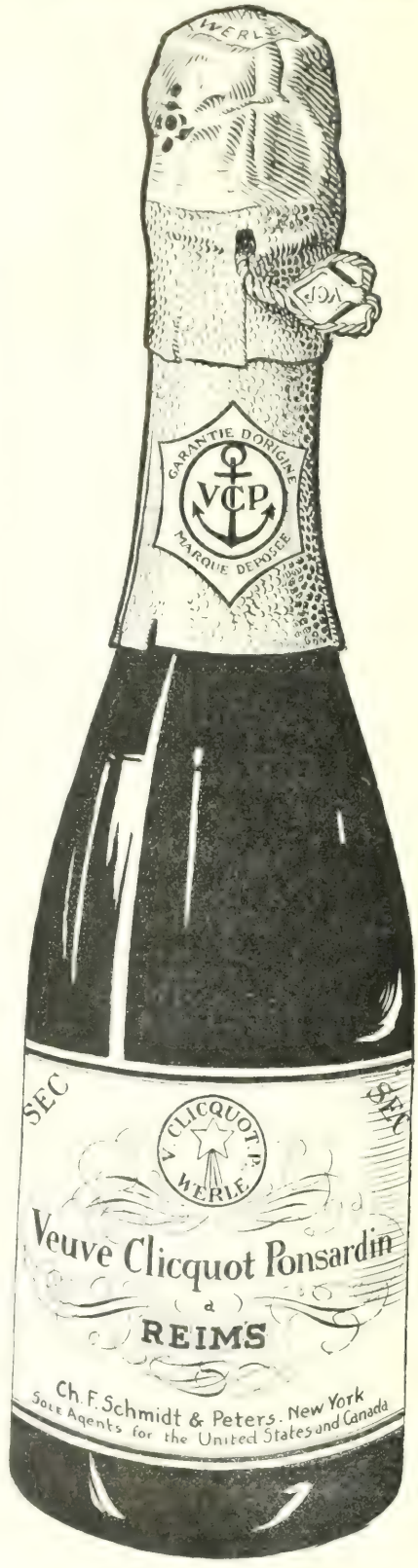

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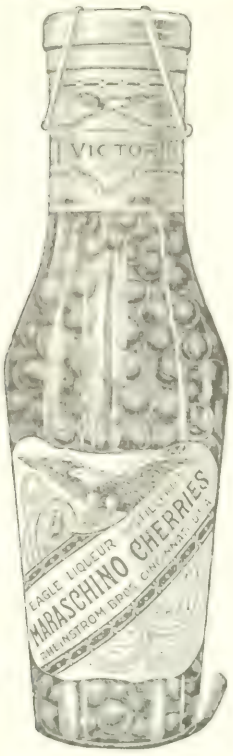

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¶ We own our vineyards and make all of our wines and can therefore guarantee the purity of every bottle.

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—MARKET— CONDITIONS

VINEYARDS.—Reports from the various [illegible] of the State at the latter part of the month, indicate the vines to be pretty generally in good condition. However in the bay counties the mildew has given and is giving considerable trouble. Sulphur is being used freely and much good is accomplished thereby.

Notwithstanding the fact that several thousand acres of vines are coming in bearing this season, we understand that contracts are being negotiated for the planting of several thousand more acres in the San Joaquin Valley. Whether or not this is warranted, remains to be seen. If one judges the situation by the present conditions in the raisin and sweet wine centers, where the raisin and fresh grape men are boosting the prices to abnormal figures—$20 to $25 per ton—everything looks rosy, but it hardly seems possible that such a status can long continue. We believe it would be better for the future of the industry to pay far more attention to the planting of smaller vineyards in the dry wine districts with the choicest of [illegible] stocks.

WINES:—The shipping trade is only fair and may be said to be not what it should be, but owing to the labor complications and particularly the street car strikes, the local demand has been greatly reduced. Travel to the city fell off greatly while the lack of transportation throughout the city prevented people from getting about. This naturally checked the consumption at the hotels and restaurants, which normally is very large, and at the same time the average citizen evidently thought it the proper time to economize in his wine account. Taken altogether the wine men have had and are having troubles of their own. However, it appears, so far as the local situation is concerned, that the turn of the tide is here. The change is appreciable in all directions, and with the settlement of the street car strike, which will be within a few days, the city will again move forward upon its career of progress and it is safe to predict that it will be a long time before we have another strike of any general effect.

Shipments of wines by sea were of quite moderate volume, the totals being 499 cases and 141,815 gallons, of the value of $85,481. There is no comparison for the same month last year, but in the similar period of 1905, the figures were 884 cases and 784,658 gallons, valued $303,172.

Imports were fair, the aggregate being 2102 cases and 288 barrels.

BRANDY.—Market conditions remain [illegible] are firm with good prospects of remaining so. Exports by sea were very small, the total value being $1,445. Imports by sea were 102 cases and by rail is [illegible] cases and [illegible].

Owing to the new and unsettled [illegible] of the Commissioner of Internal Revenue, we are still unable to give the statistics of brandy production.

WHISKY.—It is unnecessary to state that the whisky trade locally has been of small volume, comparatively speaking, during the past month. The business was keeping up to the time the street car strike started in, since which time the stores that date a great majority of the [illegible] have suffered severe loss of patronage. As a consequence many of the wholesale houses have refused and more than fail before the business of the city can be restored to anything like normal conditions. At the same time, many of the high-class saloons that are [illegible] locally favored as to location, have prospered. Trade outside of the city is good and will continue to be so, splendid crops are being harvested, the prices are almost phenomenal and the demand wonderfully strong. Such a combination can not help the liquor industry to all lines of business.

Exports by sea were of rather good volume, the [illegible] 1,389 cases and 19,419 gallons, valued at $29,986. Imports by sea were 1,274 cases and 1 cask. Imports by rail to [illegible] 1,427 cases and 2 casks. Miscellaneous exports aggregated $13,428.

LIQUOR CURES.—Save the [illegible] conditions in the city, representative liquor houses have reported a surprisingly good trade during the month, while the family business has been quite gratifying. The outlook for interior trade was never better.

Imports by sea in the month were: [illegible] 80 cases, 104 [illegible], 1,977 barrels, wine, 4,595 cases, 284 barrels, whisky, 1,241 cases, 1 cask, mineral water, 42 casks, [illegible], 2,256 cases, [illegible], 1,004 cases, gin, 301 cases, sake, 115 packages, wood, 100 cases, champagne, 1 case, 1000, 3 cases, 10 cases.

By rail to mixed: Wine, 1,028 cases, 13 casks, 4 [illegible], 1 [illegible], champagne, 2,814 cases, liqueurs, 312 cases, [illegible], 109 cases, gin, 3 cases, whisky, 1,332 cases, 4 casks, brandy, 90 cases, cordials, 365 cases, [illegible], 255 cases, 3 casks, [illegible], 30 cases, 16 [illegible], mineral, 28 cases, 4 barrels, [illegible], 238 cases, [illegible], 150 cases, [illegible], 50 cases.

BEER.—Despite the general [illegible] on all lines of business the beer men have reason to congratulate themselves that trade has held up so well. Tending however to [illegible] the best returns to city and country trade comes from the [illegible] factories. Exports by sea were: 257 packages bottled, 375 bulk, valued at $4,531. Imported by rail, 80 cases, 104 packages, 1,057 barrels. Imports by sail to hand, 109 casks.

Whiskies in Bond

THE quantity of whiskies and spirits remaining in bond in the United States Bonded Warehouses in San Francisco, on May 31st, 1907, was 22,867 tax gallons.

Administration Wants the Canteen

WASHINGTON, D. C., May 23.—More than 10,000 men [illegible] [illegible] the army and navy of the United States now [illegible] year. Of this number 8,228 left the post without [illegible] permission and 2,008 abandoned their [illegible]. * * *

It is a condition of affairs so alarming that it has received the earnest consideration of the President and the Secretaries of War and Navy and caused the adoption of a [illegible] attitude toward enlisted men. * * *

We propose a [illegible] to the [illegible] and the passage by [illegible] and the refusal of a [illegible] to prevent the sale of beer and light wines to soldiers on military reservations and [illegible] particularly to [illegible] to [illegible] [illegible], against the [illegible] of [illegible] [illegible]. * * * *

It is of course impossible for the administration to [illegible] the establishment of canteens, but it is prepared [illegible] to [illegible] the matter to Congress at the next session and urge that action be given [illegible] and light wines. The matter has been [illegible] [illegible] up to the time to [illegible] [illegible] back to [illegible], and there are a [illegible] element of the [illegible] to the use of [illegible] [illegible] known to prevent the [illegible] to have them on [illegible] and it is expected that the [illegible] will be [illegible] to the request when [illegible] [illegible].

New York Correspondence

NEW YORK, June, 1907.

EDITOR WINE AND SPIRIT REVIEW: The poet who sang of "Oh, what is so rare as a day in June," would find himself a hard subject [illegible] to attempt any such eulogy on the present month of June. After a May sadly akin to February, June was ushered in with a promise of sunshine, only to overgrade to storm, sleet and [illegible] blasts. With such weather prevailing, [illegible] is confined to New York, as some of the Middle West States report as that blizzards [illegible] it is hardly necessary to mention the condition of business. Whatever disposition of tendency towards a reaction after the winter dull [illegible] which may have been detected in April, has been nipped in the bud, "first bitten." Local houses doing business with the seashore and mountain resorts are usually very busy at this time of the year, but the [illegible] is the rule this season, and the outlook not very encouraging, unless we may accept the Weather Clerk's prophecy of a belated summer of unusual heat and prolonged until November or December.

The California wine business has naturally felt the effects of these adverse conditions, but general business in that line has been reported as most satisfactory.

A close study of affairs anent the use of wines these days brings evidence that there is steady and persistent, if somewhat slow, reversion being wrought in favor of the American product as against the imported. The work done in some quarters toward educating the public as to the real merits and qualities of American wines is beginning to show results. The pure food agitations have started the consumer to investigate not alone what he eats but what he drinks, and the American public, once started on investigation, has an insatiable desire to gain more and more knowledge on whatever subject may be under consideration.

The first line was struck in the enactment of our pure food regulations as to imported foodstuffs. The eager penny-a-liner space-writer seized upon every stray atom of news anent the adulteration of foods and wines in foreign countries and spread it out into column after column. Doubtless in [illegible] they did not hesitate to draw liberally from the fields of imagination and exaggeration, but desperate cases require drastic remedies, and the picture had to be made most vivid to awaken public interest. The basic truth of these reports as to the irregularities, to express it mildly, in the production of wines has been demonstrated most strikingly in the recent uprisings of wine makers in the south of France, protesting against the methods of their employers in falsifying wines. True, this protest was not in behalf of conformity to any pure food laws, but against the unjust competition of laboratory produced wines as against the real product of the grape.

The prominence given by the daily papers to these matters has set the consumer to thinking and as some of the American wine interests have been awake to the occasion and contributed articles for publication on the subject of the pure wines grown in our country, the result has been favorable to the home interests.

The time is most opportune for a campaign of education. The public are thinking, give them food for their thought. They have learned or are learning what vile decoctions have heretofore so often been tendered them under a foreign label. Show them what American wines are.

A strong argument against the evils of prohibition is furnished by the State of Kansas. There seems to be no question that the health of the people is seriously affected—stomach trouble, indigestion, colds and rheumatism are frightfully prevalent in Topeka, for instance, as is evidenced by the reports of sales of liquors made by the twenty-five druggists there. The total liquor sales for the month made to persons under sworn affidavits are 21,323. All these persons swore that they were suffering from one or more of the above-named diseases before they got the liquor.

A movement is under way amongst the blenders-rectifiers compounders (call them what you prefer) not only in New York, but all over the country, to start a campaign of education amongst the people on the question "What Is Whisky?" If they are to retain their business, some such move is imperative. The decision of the Department is that whisky and spirits are not like substances. The next decision, it is expected, will deal with the age of whisky, probably preventing the use of very young whiskies in blends. Dr. Wiley is on record that in his opinion a whisky is not potable until at least four years old. He may be depended upon to make some move on the subject of blends. The public must be taught that compound whiskies are not only pure, but they are the same whiskies as were heretofore known and consumed as blended.

Statistics of the whisky situation for the first nine months of the current fiscal year—that is, up to March 31, 1907—are interesting. The bottled-in-bond shows a tremendous percentage of increase, reading for 1907, 3,018,118 gallons, for 1906, 1,779,195 gallons, an increase of 1,238,923 gallons. The withdrawals of whiskies other than bottled-in-bond are, for 1907 32,411,676 gallons, for 1906 26,953,630 gallons, an increase of 5,458,046 gallons. When, added to this is the amount of spirits withdrawn, notwithstanding the increase in demand of bottled-in-bond whiskies, the compounders do not appear to have much to fear for some time to come.

INCORPORATIONS.

Becker Distilling Company, New York City. Capital ,$50,000. Incorporators—Isadore Becker, J. A. Strasser, Arthur L. Strasser.

Mr. G. R. Washburne, the well-known editor of the *Wine and Spirit Bulletin* of Louisville, Ky., has been in this city for the past fortnight renewing acquaintances and adding new names to his list of friends and advertisers.

From all accounts, there will be a large and representative gathering of the local wine men on the occasion of the visit to Hammondsport, New York, June 24th, under the auspices of the American Wine-Growers' Association.

Mr. Max Oberfelder, President of the Consolidated California Vineyard Company, sailed on the Fourth, for an extended trip through Europe, including the Cognac and Bordeaux Districts of France.

The contemplated combination of Lake Erie District wine interests has failed of completion, and the million-dollar merger is now—seemingly—a thing of the past. Various reasons are advanced for the failure of this combine, but that most generally advanced and accepted is the prohibitive prices which were placed on their various holdings by the individual concerns, who were to be included.

NEW YORK.

About 400 saloons in Chicago failed to renew their licenses this spring. It was the beginning of the third semi-annual license period since the introduction of the $1,000 license fee.

Redwood For Future Storage Cooperage

WHEN the San Francisco wine dealers concentrated their cooperage people after the fire in reference to new casks and tanks they found that the cost of white oak cooperage had advanced so greatly that it was altogether impracticable to at once build their tanks of that material.

In the olden times white oak tank cooperage used to cost the winemen about 7 cents per gallon; that is, a tank holding 10,000 gallons would come to $700. But under conditions existing just after the fire such a tank would cost $1000, or 10 cents per gallon.

As the price of white oak lumber has advanced 70 per cent within the past six months a tank of the same dimensions would cost $1480.

There was a question of delivery of white oak lumber. The great bulk of white oak lumber used for the vineyards at present comes from Tennessee, Arkansas and Louisiana. But such enormous inroads have been made into the lumber resources of those States that the supply of second-growth material is getting very short, and of course the price had advanced accordingly, as I have shown above.

Then it becomes a question of transportation, also, for people every one knows what an amount of trouble San Francisco has had in the past year in getting material from the East in any kind of time.

Fortunately for the winemen, one of the largest cooperage plants of San Francisco escaped unscathed by the fire, and this plant by good luck had a very large stock of lumber on hand at the time, consequently there was something to begin on.

But the demand for cooperage was so unequally large after the fire that raw material was consumed in immense quantities. Seeing into the future, the firm realized the demand that would be made upon them for goods and began sending orders East for material.

It was next to impossible, however, to get material in any quantity from the East by reason of the railroad blockade, and this firm has had seventy carloads of lumber on the way from the South ever since the 20th of last December, and not a solitary load of it in sight yet.

This lumber was needed for the general trade; another arrangement had been made for the erection of the big wine tanks.

And the raw material to be used is none other than our well-known California redwood.

Wine tanks of redwood at the present cost of the lumber will cost only about one-fourth as much as the same kind made out of white oak, or about 3 cents per gallon. Consequently, the 10,000 gallon tank would cost but $300.

This is a big saving in gold reds, and again redwood lumber is close at hand, of the very best quality and in unlimited supply.

Of course the redwood may not be quite so desirable for wine oak in some ways. For instance, the winemen admit that evaporation will go on more rapidly from a redwood tank than from an oak one, but they have figured the thing down to that we are satisfied that the redwood tank will answer all purposes and at the same time be so much cheaper.

Redwood has been proven to be one of the best preservatives of wood among the known woods of commerce, and that is another point in its favor.

To illustrate to what extent redwood is coming into the place of white oak for wine tankage a modern instance may be cited:

Down at Fresno, in the center of the great grape-producing section of the San Joaquin Valley, a new winery and distillery is about to open up a big plant and has given a cooperage con-

[illegible]

Are Americans Becoming Moderate Drinkers?

AN editorial article on the "Temperance of Germany" in the Baltimore *Sun*, which discusses the recent report of the commission of the British government on the use of alcoholic beverages, remarks that "the statistical support for popular view that the use of beer and light wines tends to lessen the use of ardent spirits is lacking." The conclusion of the article gives the following hopeful view of the situation in America:

"On the basis of all these facts, which show that the per capita consumption of wine, spirits and beer increases in the United States." The only possible explanation is that a growing use of liquors among those who have drunk but little has offset the increasing use of light drinks. Those who have used them sparingly do not so act. It seems that from a serious beer habit drinkers fall part immediately to the use of a portion of moderate drinkers like the French or Germans, or like the Jewish people, who have led what is their children for a thousand years, but are perhaps the most temperate of all the races of the Western world."

[illegible]

COOPERAGE FOR SALE.

[illegible]

FOR SALE.

[illegible]

WINERY AND VINEYARD FOR SALE.

[illegible]

Bonaparte Stands By His First Opinion

WASHINGTON, May 21. The Attorney General today announced his decision on the question of a reconsideration of his opinion on the labeling of whiskies under the Food and Drugs Act. He declines to modify his former opinion in any respect, and says that the only way in which the intention of the Department of Agriculture to label whisky, as heretofore indicated, can be estopped is through a test case in the courts.

The decision is in full as follows:

"In accordance with your instructions, I gave a hearing on Wednesday, May 15, to persons desiring to submit oral or written criticism, or other comment, on my opinion of April 19 last past, as to the construction of Section 8 of the act approved June 30, 1906, and generally known as the Pure Food Law. About thirty persons appeared on this occasion, and a number of oral arguments were presented, some critical and some approbatory of the opinion in question.

NO USEFUL PURPOSE.

"At the conclusion of this argument I announced my willingness to receive and consider any matters in writing which might be submitted to me touching its subject-matter, and, in response to several requests for a further hearing, stated that I would give these requests due consideration and announce later whether I saw any sufficient reason to comply with them. As heretofore stated to you verbally, I do not think any useful purpose would be served by another oral argument, and, with your approval, I have, therefore, announced that, in this respect, the matter must be considered closed.

"I received a large number of written communications from various persons commenting on the opinion in question, and I have carefully considered all of them. I find no reason to withdraw the said opinion, or to modify it in any respect, and I respectfully report that, in my judgment, this opinion correctly states the law on the subject to which it relates.

MATTER OF COURTESY.

"As a matter of courtesy, however, to the gentlemen who have favored me with their views, and to remove some misapprehensions which seem to exist respecting the opinion in question, I think it appropriate to further consider in this final report some of the questions discussed at the oral hearing, and in the written communications hereinbefore stated. It seems to be thought by some of the critics of the opinion heretofore rendered that I considered myself bound by the definition of 'whisky' adopted by the Department of Agriculture contained in the papers heretofore submitted to me, and, therefore, that the correctness of the opinion, in so far as this depended upon an accurate definition of the word in question, would be successfully impeached by showing an error on the part of its said definition.

"This view misapprehends the purport of the opinion. In point of fate, while stating in substance that I held the definition in question to be accurate for all purposes directly material to the subject under discussion, I yet ventured to respectfully question its entire accuracy, because in the words of my opinion it was not 'quite broad enough to meet the general intent of the law of 1906.'

"Of course, if the proper definition of 'whisky' were a question of fact, this department would be bound by the statements on the subject contained in the papers submitted to it when instructed to furnish an opinion; but I do not consider this a question of fact.

"When the words are used in a technical or conventional sense, their proper definition must be established by evidence and found by a tribunal appropriate to pass upon the questions of fact; but when the words are used in their ordinary meaning, then, in the words of Mr. Justice Gray, in Nix vs. Hedden (149 U. S. 306), of that meaning the court is bound to take judicial notice as it does in regard to all words in our own tongue and upon such a question dictionaries are admitted, not as evidence but only as aids to the memory and understanding of the court; that is to say, in the language of the Chief Justice in Soon vs. Magone (159 U. S. 421), 'the interpretation of words of common speech is within the judicial knowledge and matter of law.'

QUESTION OF LAW.

"In the first of these two cases the Supreme Court held it to be a question of law whether tomatoes were fruits or vegetables; in the second, whether dried lentils and white beans were vegetables or seeds; as it had previously determined in Marvel vs. Merritt (116 U. S. 11) that iron ore was a mineral substance. I think, therefore, the proper definition of 'whisky' for the purpose of the Pure Food Law is a question of law, it being, to my mind, quite clear that for these purposes the term is to be given its ordinary significance as a word of every-day speech, and is not to be understood in any commercial or scientific sense, as it might be by a distiller, or rectifier, a chemist or a physician.

"For the purposes of my opinion, I had to determine its proper definition just as in Eureka Vinegar Company vs. Gazette Printing Company (35 Fed. 570) the Court had to determine the definition of 'cider,' and as in U. S. vs. Ash (75 Fed. 652), the Court took judicial cognizance of what was 'whisky,' and even of what was a 'whisky cocktail.'"

"In establishing the meaning of 'like substances,' as used in the Pure Food Law, to determine whether a mixture shall be properly called a 'blend' or a 'compound,' I was able to find no judicial authority which appeared to me sufficiently in point to make its citation appropriate. The essential meaning of 'like,' as here used, is evidently 'of the same class' and on what this class includes must depend the purpose of the classification, or, in other words, 'the ends of law.'

SERVICEABLE NOMENCLATURE.

"The primary aim of the Pure Food Law, as explained in my previous opinion, is, in my judgment, to secure an accurate and serviceable article of food and its construction is, therefore, governed by rules in some respects different from those applicable to statutes passed for wholly different purposes, as, for example, laws imposing duties on imports; therefore, although my attention had been called, even before the hearing on May 15, to certain decisions of the Supreme Court constructing the phrase 'of similar description,' which may be assumed argumenti graita to be synonymous with 'like,' I did not consider it necessary, in that opinion, to cite or discuss these decisions.

"It may be, however, well for me to here point out that if they are to be regarded as authorities relevant to the question considered in this connection in the previous opinion, namely whether ethyl alcohol and whisky are 'like substances,' they appear to fully sustain the conclusion therein announced. In Greenleaf vs. Goodrich (101 U. S. 278) and Schmieder vs. Barney (113 U. S. 646) the Supreme Court held that the similarity required by this designation is 'a similarity in respect to the product and its adaptation to uses and to its uses, and not merely to the process by which it was produced,' and that the material question to be determined in each case would be whether 'the goods were or not substantially the same or substantially different."

SUBSTANTIALLY DIFFERENT.

"Now, I think it is quite clear, that while there may be a similarity in the processes whereby whisky and ethyl alcohol, respectively, are produced from grain mash, alcohol and whisky are not according to the common understanding of the general public similar in their respective adaptation to uses and their respective uses in fact. I believe that according to the first thought of an ordinarily intelligent and well-

informed man, whisky is adapted for use and used as a beverage, and alcohol is adapted for use and used in medicine and in the arts, and I am satisfied that such a man, if asked the question, would, in a great majority of instances, reply without hesitation that alcohol and whisky were essentially different and not substantially the same things.

"It was developed at the hearing before me that, at least, of the dealers in whisky who questioned the correctness of my opinion, claimed that ethyl alcohol and whisky are not merely 'like,' but identical; that whisky is ethyl alcohol and ethyl alcohol is whisky. Their argument was in substance that ethyl alcohol was whisky from which certain commercial substances, termed by them 'impurities' had been removed, and whisky was ethyl alcohol in which these 'impurities' had been allowed to remain, or to which some substitute for them had been added.

"Now, it is obvious that 'impurities' is a question-begging term, and, if it be admitted that substances so designated are really congeneric with the whisky, it is an illogical, and, therefore, an inappropriate designation. Pearls in an oyster may be the result of disease or injury to the animal, but when we are speaking of 'pearl-bearing oysters,' they constitute a very important portion of the idea thus expressed. If the so-called 'impurities' are an essential part of the whisky, or, in other words, if, in the language of the definition of the Department of Agriculture, the 'give character to the distillate,' then it is as inaccurate to describe a substance destitute of them as 'purified' or 'rectified' whisky as it would be to speak of sugar and water as 'lemonade without lemons.'

AS TO INTENT.

"To show how the Congress intended the Pure Food Law, and especially the provisions as to 'like substances,' 'blends' and 'compounds,' to be construed, my attention has been called to remarks of speakers in debate on the bill, and to proceedings before committees of one or the other house of Congress. In the language of Mr. Justice Peckham, in U. S. vs. Trans-Missouri Freight Association (166 U. S. 318), 'there is a general acquiescence in the doctrine that debates in Congress are not appropriate sources of information from which to discover the meaning of the language of a statute passed by that body. * * * The reason is that it is impossible to determine with certainty what construction was put upon an act by the members of a legislative body that pass it, by resorting to the speeches of individual members thereof. Those who did not speak may not have agreed with those who did; and those who spoke might differ from each other; the result being that the only proper way to construe a legislative act is from the language used in the act, upon occasion by a resort to the history of the times when it was passed.'

"This construction, I think, should govern in any attempt in determining the purpose of the Congress in restricting the use of the word 'blend' to a mixture of 'like substances,' supposing, of course, that this provision was inserted with a view, inter alia, to the labeling or branding of whisky.

"The Congress may be presumed to have legislated with reference to well-established processes in the manufacture and sale of distilled spirits. There can be no doubt that, according to such practice, 'straight' whisky was coined only with two substances, besides necessarily coloring and flavoring matter, namely, with 'straight' whisky of another kind, and with ethyl alcohol.

"There is no evident intent on the part of the Congress to confine the use of the word 'blend' to one kind of mixture and to forbid its use for another kind of a mixture, and, since the Congress may be supposed to have legislated with regard to

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Cartons
Wrappers
Partitions, Etc.
LABELS
SAN FRANCISCO
OAKLAND

WINE AND BRANDY EXPORTS BY SEA

WINE EXPORTS.

Destination	Cases	Gallons	Value
British Columbia	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	1,901
[illegible]	[illegible]	[illegible]	37,584
[illegible]		1,656	[illegible]
[illegible]		5,527	2,135
[illegible]	[illegible]	[illegible]	2,392
[illegible]	[illegible]	[illegible]	113
[illegible]			51
Total	[illegible]	211,815	[illegible]

EXPORTS OF WHISKY.

Destination	Cases	Gallons	Value
[illegible]	[illegible]	[illegible]	[illegible]
South America	[illegible]		[illegible]
Total	[illegible]	[illegible]	[illegible]

BEER.

Destination	Packages Bottled	Packages Bulk	Value
[illegible]	[illegible]	[illegible]	[illegible]
Total	[illegible]	[illegible]	[illegible]

BRANDY.

Destination	Cases	Gallons	Value
To Alaska	[illegible]	[illegible]	[illegible]
" Honolulu	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]
Total	[illegible]	[illegible]	$1,[illegible]

MISCELLANEOUS EXPORTS.

Destination	Packages and Contents
[illegible]	[illegible]
Siberia	[illegible]
Mexico	31 cs 3 bbls 59 kegs Liquors, 10 cs Gin [illegible]
South America	2 cs Mineral Water, 8 cs Cherries in Maraschino [illegible] Liquors, 1 bbl Ginger Ale
[illegible]	[illegible]

IMPORTS BY SEA

IMPORTS.

MAY 15 TO JUNE 15, 1907.

FROM PUGET SOUND—Per steamer Umatilla, May 18th.

[illegible]

FROM LONDON—Per German steamer Amasis, May 18th.

[illegible] Whisky ..... W. [illegible]
[illegible] Mineral Water ..... Order.
[illegible]

FROM PUGET SOUND—Per steamer City of Puebla, May 24th.

[illegible]
500 cs Gin ..... W. J. Bachman & Co.
[illegible] Whisky ..... W. J. Bachman & Co.
351 cs Whisky ..... Johnson-Locke Co.
[illegible]
125 bbls Beer ..... Jas. Fauser & Co.
59 bbls Beer ..... Meinecke & Lunsman.

FROM SEATTLE—Per steamer Watson, May 28th.

101 bbls Beer ..... Order.

FROM HONOLULU—Per steamer Alameda, May 28th.

[illegible] Wine ..... [illegible]

FROM PUGET SOUND—Per steamer Spokane, May [illegible]th.

[illegible] kegs Beer ..... [illegible]

FROM LIVERPOOL (Via Ancon)—Per steamer City of Sydney, May 28th.

[illegible] cs Beer ..... Order.

FROM GENOA—Same steamer.

154 cs Wine ..... A. Guirlani Bros.
132 cs Wine ..... Sini Calden.
[illegible] cs Vermouth ..... Order.
[illegible] cs Wine ..... [illegible]
[illegible] cs Wine ..... Cerruti Mercantile Co.
327 cs Liquors ..... Cerruti Mercantile Co.
300 cs Wine ..... Order.

FROM PUGET SOUND—Per steamer City of Puebla, Jnue 7th.

168 cs Whisky ..... Order.
[illegible] bbls Beer ..... Jas. Fauser & Co.

FROM SAN DIEGO—Per steamer State of California, June [illegible]th.

[illegible] Wine ..... [illegible] & Co.

FROM PUGET SOUND—Per steamer Sonoma, June [illegible]

80 bbls Beer ..... Meinke & Lunsman.
125 bbls Beef ..... Jas. Fauser & Co.
149 bbls Beer ..... John Gerben.

FROM JAPAN—Per steamer Magnolia, May 28.

275 pkgs Sake ..... Order.

FROM GENOA (via Panama)—Per steamer Acapulco, June 9th.

652 cs Wine ..... Order.
204 cs Vermouth ..... Levaggi & Co.
[illegible] cs Liquors ..... Levaggi & Co.
180 cs Wine ..... A. Guirlani Bros.
[illegible] cs Wine ..... [illegible]
[illegible] cs Wine ..... [illegible]

FROM ST. NAZARIE—Same steamer.

1 cs Liquor ..... Order.
1 cs Champagne
[illegible] Cognac
[illegible] cs Rum
100 cs Cognac ..... Cerruti Mercantile Co.

FROM HAVRE—Same steamer.

[illegible] Wine ..... [illegible]

FROM LIVERPOOL—Same steamer.

10 csks Rum ..... Hellman Bros.

Redding drug stores must pay $40 per quarter to the city for a license to sell liquor or else they must quit selling liquors at wholesale and retail. Saloons pay a quarterly license of $40. The druggists declare they will not take out licenses but that they will continue to sell liquor to whoever asks for it. In this case where do the saloon men's rights begin and end?

ERNST SCHRAUBSTADTER — Established 1864 — EMILE A. GROEZINGER

A. FINKE'S WIDOW

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Rootworm Eating Away Grape Vines

LODI (San Joaquin County) June 1.—Professor Henry A. Quayle, whose distinguished work on diseased grape vines of late will be recalled by our readers, has gone over to the Bay with a remedy for killing the grape root worm, an insect that has caused ravages all over this State a great deal of trouble.

In speaking yesterday of the injurious insect, Professor Quayle said: "There has been present for some months in the grape growing sections of Ohio and New York, a very serious enemy of the vine known as the grape root worm. This insect, so far as known, does not occur in California, but there has been occasionally reported from this State an insect that does similar injury, and, within the last year or two, has been the cause of considerable concern on the part of our growers.

"Having the past few weeks for scientific and I had an opportunity of making some studies on this insect, and observing its work on a vineyard near town, which has been very seriously injured by it. Indeed, [illegible] have been dug up on account of this insect's ravages.

"Although there is a different breed from that which exists in the Eastern vineyard, its manner of injury is the same, and for that reason it may be called the California [illegible] worm. Growers who have this insect present in their vineyards should know only of its habit in the larval state, but especially as the roots that the most serious damage is done. At the present time the insect may be found feeding on the leaves of the young vines. It is about one-fifth of an inch long and yellow black in general in color. It injures the leaves by eating out chain like slits about one-sixteenth of an inch wide and from a half inch to one inch in length.

"It deposits [illegible] the tender shoots and on the pedicels of the grape. The eggs are laid in crevices in the bark of the older wood. The larvae upon hatching from these drop to crawl to the ground, whither they enter and begin at once to feed upon the roots, where they remain until [illegible] of May of the following year.

"While this root worm is feeding it [illegible] injury, and because of the [illegible] ground, and the fact that the [illegible] small amount of girdling is fatal, a vine may be badly injured before the grower is aware of [illegible]. The [illegible] eat away the small feeding rootlets, while the adult [illegible] long strips or girdle the bark of the [illegible]

You Can Close a Man by the Clothes He Wears

BE IN THE A-1 CLASS

[illegible]

P. F. Pinnella

Men's Tailor

61 Montgomery Ave.

[illegible]

COAST NEWS OF THE TRAFFIC

Saloon Men Win

[illegible] against 756, the proposed [illegible] saloons in this city was defeated at a special election. The continuous crusade to eliminate the back [illegible] the open saloons, also gambling. It was supported [illegible] and [illegible] societies.

Portland Blue Law

[illegible] of Portland, Oregon, announces that he will rigidly enforce the Sunday closing city law and close [illegible] in the county of Multnomah, in which the city of Portland is located. The State law is an hold-over of the blue [illegible] and consents, for the purpose of making it sufficiently unpopular to cause its repeal, the sheriff of the county declares that he will compel the newspapers to suspend publication on the Sabbath.

Seattle Free Lunches Contraband

THE City Council of Seattle has passed an ordinance which became effective a few days ago, providing that no free lunches or meals shall be served in saloons or other places where liquors are sold. The Chief of Police announces that he will strictly enforce the new law. The first-class retailers fought the proposed ordinance from start to finish, but were unable to defeat it. This seems to be a jug-handle proposition, because the average first-class restaurant is about as much a bar as a restaurant. In other words, the saloon men should have some compensation in the way of license concessions or protection in connection with the restaurants where drinks are served. Such an ordinance as the one in question is engineered solely in the interests of the restaurant keepers.

NOTES

It is reported that Bakersfield is to have a new brewery which is to be built by Montana capitalists, the cost to be $75,000. The capacity will be 35,000 barrels.

Chris Bernard, a brewer from Ohio, announces that he will construct a brewery in Coeur d'Alene. The organization represented by him is capitalized at $200,000.

The Los Angeles Brewing Company is to have a new malt house. Plans [illegible] an estimated cost of $100,000. The [illegible] system of malting will be used. It will [illegible] the facilities of the brewery.

The supervisors of San Joaquin County will close the saloons outside of incorporated towns from Saturday night until the following Monday morning. This is done to prevent the city and town people from visiting out of town resorts and also to deprive the country working man of his right to take a drink on Saturday night or Sunday. It is safe to say that the anti-saloon league is behind this move.

The new ordinance adopted by the Supervisors of Santa Cruz, Cal., and which takes effect on July 1st, 1907, provides for a license tax of $100 per year, in the county outside of incorporated cities and towns.

Hollister will adopt an ordinance closing all saloons in the county outside of the limits of incorporated towns at 12 o'clock midnight on week days and 9 o'clock p. m. Sundays.

The receipts from internal revenue in the San Francisco district during past 11 months show an increase of $652,000 over the comparative 11 months of the fiscal year of 1905-6. This would indicate that other lines of business as well as those subject to this tax have had a like increase.

The saloon men of Lathrop, San Joaquin County, of their own accord, have adopted a rule of closing their saloons at 2 o'clock every Sunday afternoon and keeping them closed until Monday morning.

In Fresno, the Board of Trustees have passed an ordinance increasing the saloon licenses to $150 per quarter. It was formerly $125.

The trustees of Woodland have adopted a proper ordinance making it a misdemeanor for minors to misrepresent their age in order to obtain drinks.

The trustees of Dixon have passed an ordinance fixing the saloon license at $12.50 per quarter for wholesalers and $35 per quarter, retailers.

The hamlet of Le Grande is to be a dry town. The supervisors have refused to grant the one license that was applied for.

The trustees of Willits, Mendocino County, propose to restrict the number of saloons to eight and increase the license to $400 per year. There are now 13 licenses in the town.

The prohibition ordinance in San Luis Obispo County was short lived. The Board of Supervisors on the 4th inst. repealed the ordinance which became a law last November. Under the new ordinance the license for saloons is fixed at $100 per quarter outside of incorporated cities and towns.

The new license law of Stanislaus County makes the rate of $12.50 for wholesale, per quarter, increases the retail to $30 per quarter, and provides that druggists may dispense liquors only on prescriptions. The holders of liquor licenses must give a bond of $500 to conduct an orderly and reputable place and not sell to minors or intoxicated persons.

The trustees of San Pedro have come to their senses and taken off the lid on the Sunday closing proposition. Only one of the five trustees voted against the opening of the bars on Sunday. The saloons have been closed for the past seven months. It was found that a great deal of business and money was diverted from San Pedro to other places where the open Sunday law prevails.

Los Angeles Department

LOS ANGELES, June 20.—[illegible] of Maier & Zobelein has purchased the interest of [illegible] Kuchenreuth in the Los Angeles Brewing Company and has become president and general manager. Mr. Zobelein said in his published announcement of this fact:

"I concluded to do this because I know it to be the best appointed brewery plant on the coast, comprising an area of eleven acres of land which provides ample room for enlargements to any necessary extent in the future. Under the management of Mr. F. [illegible] Kuchenreuth this brewery has grown from a small beginning about [illegible] years ago, to [illegible] proportions, unsurpassed by any other institution of its kind on this coast. Its product has been [illegible], and it is a beverage that is approved of by connoisseurs, it enjoys a great patronage in this city, and from the southern end to the northern end of the State, including San Francisco, where a thriving agency is established; also in Arizona, Nevada and New Mexico."

Mr. Zobelein has been engaged in the brewing business in Los Angeles about thirty years. His next step will be to erect a pneumatic malting plant by which the brewery can produce the best malt all the year around, instead of during the cool months only. The brewery will utilize California barley to produce its own malt.

The grape outlook is excellent. All the vineyards are in fine condition, promising a big crop of fruit, unless the [illegible] comes too late. The prevailing cool weather is good for the grapes and is retarding the premature ripening of [illegible].

Ed King of the Hollenbeck bar [illegible] a [illegible] and is [illegible] up on a mining [illegible]. He is heavily interested in Nevada properties.

E. A. Gilroy, a popular mixologist, has returned from [illegible] and is again behind the Wellington counter.

H. S. Bass and associates of the Los Angeles Wine Company have purchased the establishment of the [illegible] Wine and Liquor Company in West Fifth street.

[illegible]

[illegible] Los Angeles [illegible] $25,000 [illegible]

[illegible]

Now Hear The W. C. T. U. Screech

LOS ANGELES, June [illegible].—"It is said, the Board of Managers of the National Home for Disabled Volunteer Soldiers and Sailors is in favor of the restoration of the canteen in the soldiers' homes," is the official announcement made this morning by [illegible] Franklin Murphy, president of the board. This statement will be of wide interest, and is expected to make a stir in the Woman's Christian Temperance Union throughout the country, inasmuch as it practically admits that the canteen abolished through that organization is coming back. The [illegible] action is [illegible].

"We are interested in the interest of temperance," said Murphy. "Anyone who has investigated the conditions at the homes since the canteen was done away with cannot help but see the evil that has been wrought. [illegible] accustomed to drinking. He will not quit. The greater part of them are afflicted with [illegible]. When they were allowed to have it they drank moderately and suffered no great harm. Now whisky is easy to get and the poorest quality is sold to them. Consequently we find the old soldier fast becoming a drunkard.

"The Woman's Christian Temperance Union was responsible for the canteen being abolished, and this question has practically developed into a fight between two organizations of women. [illegible] in Congress [illegible]."

HANLEY
RYE WHISKEY
"GOOD GOODS"
HANLEY MERCANTILE CO.
Wholesale Wine and Liquor Merchants
635 FLORIDA ST. [illegible] SAN FRANCISCO, CAL.

PACIFIC WINE & SPIRIT REVIEW
JOURNAL OF VINICULTURE

Should Let the Tariff Alone

A [illegible] as granted to [illegible] sparkling wines by the Government a few days ago, and which was opposed by the entire native wine industry, has encouraged the French exporters to insist that the United States shall show no partiality. In other words they would have the tariff on French champagnes reduced to the same basis. There was no reason why the Government should have made this deal with Germany, as the dicker was one-sided in favor of the Germans.

Importations of French champagnes in the United States aggregated $18,000,000 dollars last year and France wants a twenty-five per cent reduction and will insist upon having it. The Government has gotten [illegible] enough in this matter to get itself into difficulties and it is a safe prediction that Uncle Sam will get the worst of it with both Germany and France. The tariff law should be so arranged that it would not be subject to [illegible] exceptions. As it is now, the State Department overrides the laws of Congress and sacrifices one native industry in the interests of another which may have more political influence at Washington. The producers of sparkling wines in the United States represent an investment of many millions of dollars and their rights are most assuredly entitled to first consideration, as against the French demands for taking down the bars for this particular product.

The American champagne industry, which is an important and fast growing one, has been fostered by the protective tariff, and to trade its prosperity for the purpose of currying favor to some other industry would be the rankest injustice.

Every man of importance in the domestic wine trade and industry should send a personal protest to the Department of State, Washington, at this time, because if the Government finds it convenient to upset the tariff which protects sparkling wines, there appears to be no reason why it should not give the same kind of a blow to the dry and sweet wine industry of the country.

The American Wine Growers Association which was in session at Hammondsport, N. Y., on June 25, sent in the following timely protest:

"This association," the resolution reads, "earnestly requests that the United States Government will refrain from extending to any foreign country tariff concessions directly calculated to increase the competition of foreign wine-makers with the wine producers of the United States. Under the management of enterprising and conscientious business men, and in a material degree aided by a protective tariff, the wine industry of the United States has developed rapidly within the last few years."

After pointing out that the number of establishments engaged in wine production in the United States increased from 117 to 435 between the years 1880 and 1905, and the capital invested during the same period from $2,581,910 to $17,775,240, the resolutions continue: "In view of these evidences of the increasing popularity of American wines and in view of the important relation which the wine industry bears to American agriculture, it would seem an act of discrimination and injustice to expose this industry to increased competition from foreign wine producers. This is true not alone as to still wine production, but also as to domestic champagnes. This association therefore urges upon our Government the retention of full tariff dues on foreign wines of every description. It is the view of this association that the tariff concessions authorized in section 3 of the existing tariff law, so far as such concessions relate to still and sparkling wines, should not be extended to any foreign wine producing country."

She Needs No Vindication

MRS. CLARA BELL BROWN, known throughout the country as a fearless and independent thinker and speaker, after going through all the suffering entailed by the earthquake and fire in San Francisco, went to Santa Cruz to recover. She has been nearly blind for months from shock and general prostration. She gave some interviews upon the canteen, to a Santa Cruz paper, as an army woman, and the best informed woman in the country upon the soldier's condition subsequent to the "canteen law." Immediately she was so slanderously assailed in the press by members of the W. C. T. U. that, from her sickbed, she had to threaten her traducers with suit for libel, on the ground that they asserted that she was "a subsidized writer."

Mrs. Brown's great value to both sides of any controversy is that she is publicly and privately known to be unpurchasable; of sterling integrity and independence. She is a national campaign speaker, an out-and-out opponent of woman suffrage, and prohibition laws, and in favor of the canteen.

The charge that Mrs. Brown, who holds the first place among women speakers, could be hired to show favor, for or against any cause, is absurd. None were more surprised than the wine men, when a well-equipped, logical woman appeared on the lyceum stage, fighting suffrage for women, and speaking against prohibition laws, upon the ground of temperance, as midway between two extremes. Not even under the National Anti-Suffrage Association has she spoken. With her own manager, hiring her own halls and paying her own expenses, she has toured the country. The Board of Directors' Union League Club, and Thomas Post No. 2, here, officially endorsed her canteen lecture, and attended in large numbers.

Mrs. Brown could win any suit for libel against the charge of being "subsidized," without the jury leaving the courtroom. Her honest opinions will continue to be valued by all thinkers, as long as she elects to give them out. Her health is restored, and she is again in the arena. Mrs. Brown will undoubtedly be a powerful factor in the canteen fight which is impending.

Her lectures for the ensuing season are: "The Sweetest Story Ever Told," in which her daughter appears as "Gabriel," and "The Canteen, from an Army Woman's Standpoint."

Cordova Wine a Credit to the State

AMONG the wines that are adding to the fame of California's vintages, the Cordova brand, which is the product of the California Winery, at Sacramento, is doing splendid work. These wines are of the first quality and are thoroughly finished by experts before they are placed on the market. Connoisseurs need look no farther than Cordova wines, when desiring something far beyond the average of domestic production and superior to many well-known imported brands, both as to flavor, purity and body. These wines can be found upon the wine cards of all first-class hotels on the Coast as well as in the higher class restaurants and cafes. Such great hotels as the Potter, of Santa Barbara; the Alexandria, of Los Angeles; the Palace, of San Francisco, and others make a specialty of these Cordova vintages. They are certainly a high credit to California.

State Farm School Courses

THE first offering of instruction in agriculture at the University Farm at Davisville, Yolo County, will be announced. It will consist of short courses that are intended to enable persons to secure a general insight into almost all lines of agriculture. Among the pupils are therefore invited to enroll themselves for one or more courses.

The course in wine making and wine testing will begin on the 2nd of January next and continue until the 30th. Grape growing, Thursday, January 3, to Wednesday, January 15.

The general plan of the short courses will be to give first by lectures or informal talks the theory of a subject and to follow with demonstrations and practice work. The reasons for a method of process and the ability to perform it are asserted to the pupil. Manifestly this will require the services of many instructors, because each talks best on his own subject and work in his own particular line.

The hop growers are certainly in a bad way. A dispatch from Seattle states that brewers are being offered hops from seven to eight cents per pound, which is below the cost of production. The explanation of this condition is that outside brewing competition has compelled success in discontinuing the use of California, Oregon and Washington hops for the Bohemian product. This situation appears to be permanent.

President Rossi, of the Italian-Swiss Colony, says that his private advices from throughout the State show that the condition of the vines is generally favorable. At the same time, the promise is that this year's grape crop will be by far the greatest ever harvested in California. Strange as this may seem, the outlook is not for low prices for grapes, particularly in the sweet wine districts, as the high figures being offered by the raisin men and shippers of fresh grapes will tend to force up the prices and probably hold them there. The situation if this prediction holds good will be anything but satisfactory, as it would mean high prices for grapes and a probable low price for wines afterwards.

Is Same Old Vineyard Pest

BERKELEY, June 17.—When shown a report from Fresno relative to a new pest that has taken possession of the Grand Western Vineyards near Reedley, Professor E. J. Wickson, director of the Department of Agriculture at the State University, said:

"The pest described as working with so great vigor near Reedley is not a new invader. Almost ten years ago there were planted in that district this formidable caterpillar, which feeds its contentment upon a number of native weeds, but finds by the grape vines, and previously as 1886 multiplied to such an extent that not less than 500 men were employed at one time in killing these worms in the Barton vineyard. It is impossible to poison the worms because they are very cautious feeders and there are so many of them that even enough foliage were poisoned it would be eaten and the pest allayed before many were killed.

"An experiment was made by introducing the insect with the help of turkeys, which were gathered from local farmers, but the supply of worms exceeded the turkeys' appetites and they struck after a short engagement. Then men were gathered up either picking off the worms and crushing them, or snapping them with scissors which were carried for that purpose.

"The parent of this worm is a common yellow or brownish bird moth, which flutters around garden flowers in the dusk of the evening and is often taken for the humming bird. As the

OLD BRANDY

FOR SALE BY THE ORIGINAL PACKAGE
EIGHTS AND SIXTEENS, FOUR OLD

Julius Paul Smith, Livermore, Cal.

EXCELLENCE OF QUALITY
PURITY IN MANUFACTURE
EXQUISITE IN FLAVOR
ALL COMBINED IN
DAWSON'S
SCOTCH

CHAPMAN B. WILBRODGE
[illegible]

PURE FOOD MATTERS.

Food Inspection Decision 69

[illegible]

samples.

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

According to Regulation 5 [illegible]

"The parties interested shall be notified that they may appear in person or by attorney and may propound proper interrogatories and submit oral or written evidence to show any fault or error in the findings of the analysis or examination."

It is held that the interested parties need not necessarily appear in person or by attorney, but instead may submit a brief to the Board of Food and Drug Inspection stating their side of the case.

If the results of the inspection and examination indicate that the law has not been violated, or if it is believed by the Department that prosecution is unwarranted because of irregularity of sample, or for other reason, the dealer will be notified that no further action will be taken with reference to that sample.

No information will be given in any case by an inspector or [illegible] chemist of the Bureau of Chemistry regarding the report of the inspection of a factory or the result of an analysis. No statement will be made at any time except as mentioned above regarding the analysis of a sample that is found to be in accordance with the law. No certificate of analysis will be given, and no report other than the notice of a violation of the law referred to above. [illegible] upon samples taken [illegible] of this decision.

The following form for the identification of inspectors has been adopted:

[illegible] DEPARTMENT OF AGRICULTURE,
[illegible], D. C. 190

This is to certify that ..... whose photograph appears opposite, is authorized to inspect establishments manufacturing and dealing in food and drugs and products entering into their manufacture, under the food and drugs act, June 30, 1906.

This authorization expires [illegible]

(Seal.)

[illegible]

(Secretary.)

In addition to the above, the form includes a photograph of the inspector [illegible] face of the cover.

H. W. WILEY,
FREDERICK L. DUNLAP,
GEORGE P. MCCABE,
Board of Food and Drug Inspection.

Approved:
JAMES WILSON,
Secretary of Agriculture.
WASHINGTON, D. C., June [illegible], 1907.

Food Inspection Decisions 70-72.

70. Abuse of Guaranty for Advertising Purposes. 72. Use of Guaranties and Serial Numbers Thereof.

(F. I. D. 70.)

ABUSE OF GUARANTY FOR ADVERTISING PURPOSES.

The attention of the Department has been called repeatedly of late to the abuse, for advertising purposes, of the serial number assigned to a guaranty. The Department of Agriculture accepts no responsibility for the guaranty which the manufacturer or dealer files. Particular attention must be paid to the fact that it must neither be directly stated nor implied in any fashion that the Department of Agriculture or the United States Government guarantees or indorses the products to which the guaranty and serial number are attached. *The guaranty represented by the serial number is the guaranty of the manufacturer and not of the Government.*

To facilitate business a serial number is assigned to this guaranty, and the guaranty is filed in the Department of Agriculture for the purpose of verifying the serial number when it is used on packages of goods.

The misuse of a serial number is a misrepresentation, and in each case of such an abuse the serial number will be withdrawn and the guaranty returned after proper notice. Serial numbers, however, which have been issued and passed into commerce prior to withdrawal will be respected by the Department in any action which may be brought against dealers selling goods bearing the number which is improperly used.

The attachment of the serial number or guaranty to articles which are not foods or drugs is also regarded as a misrepresentation on which a similar action will be based.

H. W. WILEY,
FREDERICK L. DUNLAP,
GEORGE P. MCCABE,
Board of Food and Drug Inspection.

Approved:
JAMES WILSON,
Secretary of Agriculture.
WASHINGTON, D. C., *May 14, 1907.*

(F. I. D. 72.)

Use of Guarantees and Serial Numbers Thereof

A misapprehension exists as to the requirements of the regulations for the enforcement of the food and drugs act, June 30, 1906, in regard to placing the serial number on articles manufactured by persons who have filed a guaranty with the Department and to whom a serial number has been issued identifying the said guaranty. Many have the impression that if a guaranty be filed the serial number which is assigned thereto must be used on all foods or drugs manufactured by them.

Regulation 9 provides two general methods of guaranty. The first is described in subdivision (*b*) of Regulations 9, as follows:

(*b*) A general guaranty may be filed with the Secretary of Agriculture by the manufacturer or dealer and be given a serial number, which number shall appear on each and every package of goods sold under such guaranty with the words, "Guaranteed under the food and drugs act, June 30, 1906."

The second is described in subdivision (*d*) of Regulation 9, as follows:

(*d*) If the guaranty be not filed with the Secretary of Agriculture as above, it should identify and be attached to the bill

of sale, invoice, bill of lading, or other schedule giving the names and quantities of the articles sold.

The statement in subdivision (d) that when a guarantee is assigned a serial number the said number shall appear should not be construed as mandatory. The meaning is that if a manufacturer wishes to make effective the guaranty filed with the Department, he must place the legend and serial number on his goods, otherwise no protection is afforded to his customers in the absence of a special agreement in the alternative as provided in subdivision (c) of Regulation 9.

Regulation 9, in its entirety, is intended to provide for the enforcement and administration of section 9 of the food and drugs act, which reads as follows:

"Sec. 9. That no dealer shall be prosecuted under the provisions of this act when he can establish a guaranty signed by the wholesaler, jobber, manufacturer, or other party residing in the United States, from whom he purchases such articles, to the effect that the same is not not adulterated or misbranded within the meaning of this act, designating it. Said guaranty, to afford protection, shall contain the name and address of the party or parties making the sale of such articles to such dealer, and in such case said party or parties shall be amenable to the prosecutions, fines, and other penalties which would attach, in due course, to the dealer under the provisions of this act."

A study of the law in connection with the regulations makes it apparent that the intention is to provide a means whereby the manufacturer can assume responsibility under the law for the character of the goods manufactured by him, after they have passed out of his possession into the hands of the person who purchased them from him. In the case of a guaranty a good defense, unless it be from the person who sold the goods to the person offering the guaranty as a defense. In order to simplify the procedure, the Department [illegible] the guaranty which is to be filed on the part of the manufacturer, jobber, dealer, [illegible] goods, thus [illegible] the possible confounding of information. In order that the guarantor may secure that protection [illegible] purchasers of the goods a serial number is assigned to each guaranty, and by placing this number on the goods he [illegible] the responsibility. Whether he desires to enter into an agreement of this kind with the purchasers of his goods is a matter entirely within his discretion, and he may use the serial number or not for this purpose as he sees fit. The use of the serial number will secure the benefit of individual guaranties, with each individual transaction of each individual customer. In other words, the serial number will simply assure that the manufacturer holds himself responsible, under the law, to the persons who purchase goods directly from him for any misbranding or adulteration.

H. W. Wiley,
Frederick L. Dunlap,
George P. McCabe,
Board of Food and Drug Inspection.

Approved:

James Wilson,

Secretary of Agriculture.

Washington, D. C., [illegible]

Charles Meinecke & Co.

314 SACRAMENTO ST., SAN FRANCISCO, CAL.

Sole Agents Pacific Coast for

"DUFF GORDON SHERRY"

FROM DUFF GORDON & CO., PORT ST. MARY'S, SPAIN

"SWAN GIN"

FROM J. J. MEDER & ZOON, SCHIEDAM, HOLLAND

"BOORD'S" OLD TOM AND DRY GINS

FROM BOORD & SON, LONDON, ENGLAND

"WHITE HORSE CELLAR" SCOTCH WHISKEY

FROM MACKIE & CO., ISLAY, SCOTLAND

PERSONAL MENTION AND NOTES.

[illegible] has been appointed a member of the Governor's staff [illegible] colonel.

The Goodyear Rubber Co. [illegible] Market street, this city. They not only manufacture and sell rubber goods of every description, but make a specialty of everything in the rubber line required by the wine, beer and spirit industries. It goes without saying that everything that bears on the goodyear is of very first quality and their prices are said to be low.

Mr. A. Chaix, president and general manager of the French American Wine Co., of San Francisco, Cal., was in New York City last month and honored us with a call. The wines of this company are meeting with steadily increasing sales in eastern markets, especially in New Orleans, Kansas City, and Chicago. Mr. Chaix was greatly pleased with the business outlook for this year, as he thought the enforcement of pure food laws would greatly benefit the California wine producers.—American Wine Press.

Siebe Bros. & Plagemann, the well-known wine and liquor merchants at 129 Leidesdorff street, are pretty busy people, notwithstanding strikes and rumors of strikes. They report that while there has been a falling off in the local demand, it has been better than could have been expected under existing conditions, while the country business has been good. Furthermore collections are very satisfactory. They look to a fine fall and winter trade. Fred. C. Siebe is in Europe for recreation and will be gone indefinitely. He writes that the wine and liquor trade of Germany is very prosperous at this time.

An interview with Donald McDonald, of McDonald & Cohn, 520 Valencia street, showed that the firm was doing a very satisfactory Coast business. As Mr. McDonald tersely put it, "Country trade very good—City's on the bum." He reported that the only "Nort" Hawkins had just returned from a very extended and successful trip through the northern portion of the State, and the results thereof caused the genial Scotchman to smile all over his figurehead as he declared, rubbing his hands together with evident pleasure, "that 'El Rey'" was "still the King Pin."

Chas. Meinecke & Co., the old pioneer importing house, despite the unnatural conditions of the local trade, due to strikes and other devilish complications, find business surprisingly satisfactory. This statement applies to San Francisco and its suburbs, while the country trade is not only good but flourishing. Messrs. Meinecke & Co. are one of the few houses that carry a very extensive line of high grade specialties such as R. B. Hayden whisky; White Horse Cellar Scotch whisky; Duff Gordon sherry; Swan gin; Boord's Old Tom and Dry gins, etc. The class of retailers that handle these high grade brands have not thus far been materially affected by the temporary depression.

The Prohibition Farce

RECENT figures furnished by the internal revenue department of the Government are staggering. They show that more liquor is sold and consumed in States where prohibition is supposed to exist than in those which have license laws. Nay, more, the books of the internal revenue officers in Washington show that in 1901 there were more retail liquor dealers in proportion to population in prohibition States than in States that had well regulated license laws. That is a very singular thing, but there appears to be no doubt about its truth. Maine, New Hampshire and Vermont, under prohibition laws, had one retail liquor dealer for every 400 population, while Massachusetts, Connecticut and Rhode Island, where the sale of liquor was legally licensed had one retail liquor dealer for every 410 population. It is plain to most candid people that the sale of liquor in Maine is prohibited by law only, but is not prohibition in real truth and fact. Prohibition does not prohibit when applied by State law, as in Maine or Iowa. It is said by dealers that more liquors are sold in prohibition Iowa than in Minnesota. The prohibition of the sale of liquors at the Army posts canteens has not stopped the sale of liquor to enlisted men. It is the almost universal testimony of the officers that more liquors have been sold to and consumed by soldiers since the sale of liquors, carefully regulated inside of the army posts, has been prohibited.

Queer Drinks Imported

IMMIGRATION, which in an irresistible stream has poured into the United States from every corner of the wide world for the last half century, has brought with it in the way of flotsam and jetsam a host of strange liquors, with weird names and subtle effects. The prosaic figures of the customs reports of the Treasury Department tell the story of the increasing magnitude of this traffic, which has sprung up in the wake of the exodus of races, to solve and satisfy the great American thirst problem.

No longer, as in the good old days of unperverted taste, can a barkeeper establish a jag factory with a barrel of whisky, a happy smile and a quick-trigger finger for operating capital; at least, he cannot do it and cut his coupons with any degree of certainty and regularity. A complex civilization is no longer content with "mountain dew" straight, but its heterogeneous thirst demands sake, mastica, tirnovka, arrack, aquavit, bouza, quass, chica, murra, teff, yaoust, in addition to an almost limitless list of new wines and beers. The time has arrived when the competent barkeeper must not only be an expert analytical chemist, but also an accomplished anthropologist.

Mastic, or mastica, is the gift to the American republic from the isles of Greece. It is a drink with a proud lineage that runs back to the times of Pericles, Aspasia, Sophocles and Anaxagoras. It is even the tradition that it is the tipple that gave Xantippe a tongue so bitter that Socrates welcomed the cup of deadly hemlock as the only solution of the trial marriage problem. Painstaking investigation of the qualities of modern mastic throws a flood of light upon the vexed problem of the battle of Marathon, in which a handful of Greeks swept the vast army of invading Persians into the sea and saved Europe for occidental civilization. A homeopathic dose of mastic has enough concentrated courage in it to make a rabbit spit in a bulldog's face. Historians are, therefore, leaning to the theory that the famous charge of the Athenians, which struck the Persians like a bolt of ravaging fury, had its inspiration in soul-burning draughts of the historical progenitor of mastic. According to modern police records, one American full of mastic is a storm center of desolation; an army loaded with the juice would be a cyclone of disaster.

Jesse Moore AA Whiskey

BEST ON EARTH

OLD FRIENDS

JESSE MOORE-HUNT CO.

Distillers and Wholesale Liquor Dealers

SAN FRANCISCO, CAL.

LOUISVILLE, KY.

Vineyard and Cellar

To Plant 5000 Acres of Vines

[illegible] the biggest projects ever undertaken in the vineyard line is now being established by the Fresno Irrigated Farms Company on their lands in the Kerman district. It is proposed to plant 5000 acres of wine grapes, which is nearly a third of the present total wine grape area of this county. It was estimated that [illegible] the grape average amounts to about 18,000 [illegible].

A part of this scheme is in effect the company is understood to have made a contract with the association to buy the entire product of this [illegible] of vines for the period of twenty years. The fact that this association is not the California Wine Association would indicate that some of the opposing wineries, which have been operating on a small scale, are going into the business extensively.

A. J. Hechtman, president of the Irrigated Farms Company, when asked about the big wine grape planting, expressed surprise that knowledge of the plan had got abroad. He said that he was not prepared to make any statement about it at the present time, but intimated that the deal would shortly be in shape to be given out.—*Fresno Republican.*

Large Vineyard Sells

REDLANDS, June 10.—Otto Tranzettel has sold 960 acres of his 2000-acre ranch to Los Angeles purchasers, who have thus far concealed their identity, the sum of $36,000 having been paid for the property, 125 acres of which are set out to grapes.

Mr. Tranzettel is a sturdy German-Swiss, who came here a few years ago, and in looking over the hills southeast of Redlands was attracted by this big tract of then barren land. In a few small spots grapes were being successfully grown, although the land has absolutely no water. He interested a number of [illegible] in the enterprise and finally 2000 acres were secured, partly from the Government, partly from the Southern Pacific Company and partly from individuals. He then began the work of setting out vineyards, which have yielded well for the past two years. The only water on the place comes from a small well which contains barely enough for domestic purposes.

Grapemen Plan Great Carnival

LODI (San Joaquin County), June 8.—The long-talked-of Tokay carnival for this city is now an assured fact. Arrangement committees have been appointed, and already over $1780 has been subscribed toward the great festival.

The fruit-growers from Woodbridge, Acampo, Lockeford, Clements, Galt, New Hope, Florin, Lafayette and Black Land districts will combine to make the carnival one big success.

It will be held some time during the month of September and will last three days and three nights. A committee has already been appointed to interview the Southern Pacific officials for the purpose of obtaining the park frontage, including all that reservation between Elm and Oak streets. This privilege, no doubt, will be given the town. An architect will draw up plans for a Tokay City, which plans will include either a city front in the old mission style or some other suggestive form.

Riverside Vineyard

D. G. Aplin has just prepared a map of the property of Stone Brothers of Riverside, in the Mesquite Lake district, showing the largest vineyard in the valley, says the *Imperial Standard.* There are 375 acres in the farm, including ten acres of grape nurseries with 180,000 cuttings, forty acres of asparagus, thirty acres of Cornichon vineyard, ten acres of Rose of Peru, forty acres of Muscat, fifteen acres of Tokay, fifteen acres of Black Morocco, fifteen acres of Black Marvoise and 200 acres of Malagas.

Vineyard and Cellar Notes

The vineyardists generally throughout the Selma district report good prospects for a heavy crop of grapes. The peach crop also is good in most orchards and some heavy crops may be expected.

Vineyardists and wine men throughout the Napa valley are predicting a banner year for the grape growing industry in that section. Weather conditions up to the present time have been most favorable, and the vines are filled with heavy, healthy looking clusters.

A 40-acre vineyard, of which 20 acres are wine and 20 acres table grapes, located 8 miles from Stockton, was sold at auction during the month for $11,250. The wine vineyard has been leased to Geo. West & Sons, Inc., for five years at a $1,000 per year rental.

J. E. Henriksen has purchased the N. Tischer forty-acre vineyard, three miles north of Selma, paying $13,000 for the property. It is a fine vineyard and Mr. Henriksen has already had an opportunity to rent it for $50 cash an acre yearly, on a three years' contract.

The outlook for Etiwanda's grape crop this season is the best in many years, with a fine chance for high prices. Contractors are already in the field, but very few contracts are being made, a condition due to growers holding for higher prices than those being offered at present.

It is announced that the Loma Prieta Lumber Co., which makes practically all the grape stakes for the vineyards of California, will remove its plant from its present location back to Loma Prieta. This is done because of the greater ease of transporting logs to the mill.

From all reports the grape vines are looking well, notwithstanding the fact that but little cultivation could be done this season. The bunches of grape blossoms are as a rule very thick on the vines and promise a big yield. The market for Thompson seedless raisins will probably open at 8½ cents per pound.—*Yuba Farmer.*

A despatch from Fresno says that nearly all the wine grape growers in that section intend to make raisins from their grapes instead of selling them to the wineries. The remarkable shortage in the supply of raisins is the cause of this situation. However, it is safe to say that when the vintage is over there will have been sufficient wine made to fully supply the demand.

...new winery at Arroyo is boosting up and pulls attention ...d the old times that something is doing in this county of ...s County vineland. The machinery that is to be installed ...n as the buildings are completed is on the way and the ... will be ready to close up the grapes on the first of August. ... industry will work needed result on the table wine of ...s County industry.—*Hanford Sentinel.*

OLFAX, Cal., May 25.—George C. Husmann, president of ...g of viticultural investigations, United States Department ... Agriculture, made an official visit here yesterday and in ...ed the Government experiment vineyard on the Corrigan ...h, near Colfax. He was well satisfied with the progress ...le at the station and stated that the stronghold of this ...ty is wine grapes.

The vine hopper is reported to be giving the vineyardists of ...lera much concern and preparations are being made to cope ... against these. Last year this pest caused a loss of $10,000 ...he Italian-Swiss Colony Company's vines, and others lost in ...portion.

From Galt comes the report that the grape vines in that ...ion are looking well, notwithstanding the fact that it has ...n impossible to properly cultivate vineyards this spring on ...ount of the late rains. The branches of grapes now on the ...s are well set and promises for big yields were never better ...is season of the year.

The olive crop of Maywood colony near Corning promises to ...be heaviest ever raised there. A big crop of this fruit means ...successful run for the olive pickling plant which the May...d Packing Company is about to install, the machinery ...ng already arrived.

The grape crop will probably be a little short of the average ...d this season. Some growers report that the fruit has not ...well and bunches are by no means full. Phylloxera, also is ...king steady progress, and although resistant stock is being ...tty generally planted, the vines are not yet in bearing to ...extent.—*Healdsburg Tribune.*

At Greystone Winery a great deal of wine is being received ...m outside cellars, and Superintendent Miller is kept very ...r just now caring for it as rapidly as it comes in. In addi...n to the receipts and shipments, another activity at Grey...ne is a force of men bottling wine and there is a novel sight ...20,000 filled bottles in one pile, while in scores of barrels are ...ity bottles recently received from Germany. Last summer ...,000 bottles were filled at the cellar, and the work will be ...tinued this year until the vintage and the work prosecuted ...rapidly as supplies are received.—*St. Helena Star.*

Entertained at Italian Colony

SANTA ROSA, June 6.—At the home of Andrew Giacomini, the San Francisco banker and president of the Italian-Swiss Colony, the Hon. Dynes Erwin, chairman, and members of the Board of Supervisors of Sonoma County, the delegates to the Democratic convention were taken to the colony today. There they met the great vineyards and wine cellars of Giacomini and were entertained at a luncheon given over the Italian-Swiss Colony.

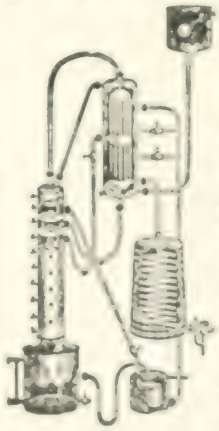
Mrs. Alfred Giacomini, Mrs. Andrew Giacomini and Mrs. Dynes Erwin presided at the luncheon. When the party arrived at the colony the visitors were immediately given a glimpse of the vineyards and wine cellars, and then all gathered on a hill.

The visitors were taken into the lodging where cool drinks and toasts were then proposed. The luncheon was held in the basement of the Giacomini residence.

New York Wine Market

BUSINESS remains very quiet and with the exception of the regular supply orders to the Eastern distributing houses no large shipments are made. Some lots of port and sherry of excellent quality are still offered below the cost of production, but it would seem that at the present season of the year it is unwise to buy. Those familiar with the trade believe that there will be a much better trade this year than in former years, which in itself will help the sale of table varieties, but conditions will not warrant a big movement before the beginning of fall.—*New York Wine and Spirit Bulletin, June 10.*

Pacific Copper Works



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L. Wagner & Sons

LATEST IMPROVED CONTINUOUS BRANDY STILL

WAGNER'S NEW SPECIALTY WINE FILTER

Wine Machinery

COMPLETE PLANTS FITTED OUT

Continuous Presses
Crushers, Stemmers
and Must Pumps

Toulouse & Delorieux

489 Eighth St., San Francisco, Cal.

License Is High Enough

THE EXAMINER, of this city, which has for years been the [illegible] of the liquor traffic, but which, with its usual [illegible]cy," is always glad to carry whisky and wine advertisements on its large and preach a prohibition sermon on the [illegible], comes out with a broadside editorial demanding that the retail liquor license be increased to a thousand dollars per year. The present rate of $500 is a sufficient burden upon the liquor men, when it is considered that good whiskies are higher than they were before the fire, that rents are greatly in excess of the old time rentals and that the cost of maintaining a saloon is much higher than it was prior to April, 1906. Of course, the *Examiner* would take the last dollar from the saloon man to help out one of its freak ideas, whether or not the liquor man would have money enough to buy bread for his family.

The license proposition should be left in abeyance for years to come.

Phil De Martini's New Place

FOR many years Montgomery street has been noted as the home of good saloons where the business man slaked his thirst with the best in the market. Among those caterers who supplied the liquid wants of the community thereabouts, one of the best known is Phil De Martini, who has been in the business twenty-five years, during four of which he plied his trade at the El Dorado Saloon, on the southwest corner of Sacramento and Montgomery streets. Burned out, he returned undaunted to the work, and on the 25th of June opened one of the most artistic and comfortable liquor emporiums to be found in California, upon the site of the old El Dorado. Very wisely he determined to return to a locality where he is well known and respected, and where he is sure of the continued support of old friends, numerous acquaintances and the general public. His new place is a credit to himself and the city; its furnishings show artistic taste and enterprising liberality.

The first thing that strikes the visitor in entering Martini's new home, is the quiet refinement of the interior decoration, the soft tones of the coloring, the embossed ceiling, the handsome massive bar, the natural wood wainscoting; in fact, to borrow a French term best expressing our meaning, the exquisite and artistic tout ensemble. The massive bar of ornamental [illegible] work, relieved the entire length by glass, attracts attention and the eye is delighted by two beautiful Bohemian glass vases on either side of the central mirror. What a relief to the eye of the artist as he leaves the glare and dust of the street for this comfortable and cool cafe over which De Martini presides! Nor is the beauty confined to the surroundings, for behind that bar and in the capacious cellar below is ample store of the best [illegible] refreshments to be found anywhere. To the connoisseur of rare whiskies, in fact of every beverage, this artistic saloon will be indeed a treat, and the refinement of the surroundings the courteous service and the excellence of the goods provided for customers, insure the success of De Martini's new venture.

So the feeling of the visitor as he departs after sampling the old and mellow "R. B. Hayden" whisky sold over the magnificent bar, is perfect satisfaction.

Berkeley Dealers Ask For Fair Play

THE retail dealers of West Berkeley, whose places are closed by the prohibition ordinance recently passed by the Board of Trustees, have asked the authorities to be allowed to sell liquors in sealed packages. They were able to make it plain to the Trustees that Oakland dealers, just across the [illegible] line, were doing business in Berkeley without let or hindrance while the Berkeley dealers who have large stocks of good on hand could do nothing but let them lie on the shelves. This is certainly anything but a fair deal, and the dealers should get what they ask for.

Frank Thompson, who was for so many years with the Cr[illegible] Distilleries Company, and who probably did more than any other man to give Cyrus Noble whisky its popularity, has resigned and will engage in business on his own account. It is understood that he will represent a number of foreign houses in this territory. With his wide popularity, his tireless energy and good goods, there should be no question as to his success. His friends will certainly boost him all they can.

The many old patrons of the famous Mint restaurant, which in its new form was in successful operation at the time of the big fire, will be delighted to learn that this meritorious and popular resort will be opened about the 8th of July under the same good management and will be conducted upon the same lines. This means the best of food, cooking and service.

Chas. M. Reynolds Co.

WHOLESALE

LIQUOR DEALERS

Agents Baltimore Hunter Rye and El Monte Whiskies and Wines

912-914 Folsom Street — Telephone Temporary 2072 — San Francisco

FERRY CREAMERY

The Handsomest Restaurant in the City
Good Clean Service and Popular Prices

18 MARKET STREET, Just above Sacramento

In conjunction with our restaurant we have the most complete Bar in the West.

KILBORN & HAYDEN, Props.
18 and 20 MARKET STREET

Thos. J. Walsh & Co.

WINES and LIQUORS

15 Powell Street *San Francisco*

DUNCAN SPRINGS
NATURAL MINERAL WATER
From Hopland, Mendocino Co., Cal.

DUNCAN

BOTTLED ONLY BY THE

Duncan Springs Mineral Water Co.
Under New Management
L. J. McGINN, Mgr., 144 Valencia Street, San Francisco, Cal.

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Wines Liquors and Cigars

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SAN FRANCISCO CALIFORNIA

JOHN SROUFE & CO.

IMPORTERS OF WINES AND LIQUORS

Fine Kentucky Whiskies

659 and 661 Devisadero St.
Corner Grove
Sole Agents for Slater's Premium Bourbon SAN FRANCISCO, CAL.

THE CABIN

Mixed Drinks a Specialty

1804 Geary St. Near Fillmore

The Chronicle Bar

6 Kearny San Francisco, Cal.
P. W. WORBER, Proprietor

The Vanished Days

KENTUCKY, Missouri, Tennessee, South Carolina, North Carolina and other Southern States are rapidly adopting local option and their prohibition districts are increasing.

Lay the jest about the julep in the camphor balls at last,
For the miracle has happened and the olden days are past;
That which makes Milwaukee thirsty doesn't foam in Tennessee,
And the lid in old Missouri is as tight-locked as can be—
Oh, the senile papa Colonel and his cronies well may sigh,
For the mint is waving gayly, but the South is going dry.

By the stillside on the hillside in Kentucky all is still,
For the only damp refreshment must be dipped up from the rill;
No'th Ca'lina's stately ruler gives his soda glass a shove,
And discusses local option with the South Ca'lina Gov.;
It is useless at the fountain to be winkful of the eye,
For the cocktail glass is dusty and the South is going dry.

It is water, water, everywhere, and not a drop to drink:
We no longer hear the music of the mellow crystal clink
When the Colonel and the Major and the Gen'l and the Judge
Meet to have a little nip to give their appetites an edge;
For the eggnogg now is noggless and the rye has gone awry,
And the punch bowl holds carnations, and the South is going dry.

All the nightcaps now have tassels and are worn upon the head—
Not the nightcaps that were taken when nobody went to bed;
And the breeze above the bluegrass is as solemn as is death,
For it bears no pungent clove taint on its odorific breath,
And each man can walk a chalk line when the stars are in the sky,
For the fizz glass now is fizzless and the South is going dry.

Lay the jest about the julep 'neath the chestnut tree at last,
For there's but one kind of moonshine and the olden days are past;
Now the water wagon rumbles through the Southland on its trip,
And it helps no one to drop off to pick up the driver's whip,
For the mint beds make a pasture and the corkscrew hangeth high;
All is still along the stillside, and the South is going dry

Chicago Post.

One of the best and most popular bars in the western part of the city is that of Doran & Bruns, at the southeast corner of Ellis and Steiner streets. Both Doran and Bruns are born caterers and not only have the wisdom to carry all of the very best goods the market affords, but they know how to serve the public. Frank Doran was for many years at the head of the staff of the famous Dave Crockett on Market street. He is one of the best men for the business to be found in a long journey. To complete the combination both men are highly popular.

"Great Auck's Head Ale"

THE JAMES FORCE CO., importing agents of No. 9 Mission street, reported that they were extremely pleased with the showing made by recent sales of the "Great Auk's Head" Ale and Stout. The above brand belongs to Ross & Co. of Liverpool, one of the largest and best known firms of bottlers in England, and the goods handled are the finest quality of Bass' Ale and Guinnesses' Dublin Stout, generally called "porter," in this country. Mr. Renner, who handles this branch of business for the firm, stated that these goods had made quite an impression on outside trade and had done well locally. He added that this was in spite of the adverse conditions of business now existing, and when industrial peace was obtained and the epidemic of graft had been stamped out, the firm looked forward to a great demand for the Auk's Head brand of goods.

This ale and stout is imported by steamer via New Orleans and is therefore subject to far less variation of climate than shipments sent around the Horn. It therefore reaches here in far better condition and in the opinion of physicians is much more beneficial to invalids. That in fact it more nearly resembles the quality of the same beverages as drank in the United Kingdom, than do the general run of imported ales and porters. Added to this the well-known reputation of the bottlers, insures the uniform quality of the goods now being successfully placed on the local market by the James-Force Co.

LASH'S BITTERS
TONIC LAXATIVE

ALL ALE AND PORTER DRINKERS

Should call for the celebrated

Burnell's Ale and Stout

Brewed from the Best Malt Hops on the Market and used by all the Leading Clubs, Hotels and Bars

Order through any Grocer or Liquor Dealer, or direct from

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Fine Imported and Domestic
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D. B. Uhte

Wines and Liquors

San Francisco

Frank Doran

Julius Bruns

Doran & Bruns

Choice Things to Drink and Eat

Southeast Corner Steiner and Ellis Sts., San Francisco

OF INTEREST TO RETAILERS

The Humboldt Cafe

DON R. DUNBAR, who before last year's conflagration had an extensive business at Geary and Larkin streets, and ranked as one of the most successful young men in the trade, has opened the Humboldt Cafe at 545 Montgomery street, between Commercial and Clay streets. Naturally the name Humboldt suggests redwood, and following out this idea Dunbar conceived the brilliant and novel plan of constructing and adorning his new Bacchanalian temple with rustic redwood. As it appears, it is the artistic reproduction of the interior of a log cabin, and calls to the visitor's recollection the stage setting for the wolf scene in "Davy Crockett." So much so, indeed, that one expects to see big, brave and brawny Frank Mayo appear and thrust his muscular arm through the staples of the door to keep the wolves out. When the writer visited the Humboldt Cafe on the 25th of June, just before the opening, this idea became more realistic because of the savage assaults upon the door, not by wolves, but by thirsty humans, eager and anxious to slake their thirst with the first-class wet goods Dunbar had provided for their delectation.

The cafe is not only truly rural but very roomy and comfortable. The dark reddish brown of the bark of the wood and all the fixtures and decorations, combine to give a most pleasing impression. On the opening day ferns, palms and flowers lent their beauty to the general effect. The cigar store opening upon the street, presided over by "Jack" McLaughlin, is finished on the same plan, and the novel and unique design is therefore well carried out all over the premises. It is good work well done, which is bound to make the Humboldt Cafe a favorite for all who, besides liking good whisky, have intelligence enough to appreciate the rustic beauty of the decorations, which are reflected by a very clear and handsome mirror running the entire length of the bar. They can all be thoroughly enjoyed while imbibing the choice selections of wines and liquors on tap. With all these attractions, and the still greater one of having Don. R. Dunbar as a host, the Humboldt Cafe is bound to be a great success.

The Sotoyome Cafe, 59 Montgomery avenue, this city, which was opened a short time ago under very promising conditions, has added a very welcome inovation for the benefit of the down town business community. A light, roomy basement has been fitted up as a dining room and the Sotoyome now serves from 11 a. m. to 2 p. m. a very satisfactory mercantile lunch, prepared by an experienced chef and well served. The price is 25 cents with a drink included. Messrs. Pinnella & Simi, the proprietors, are able to report that the lunch is meeting with success.

Lower California street now has one of the finest retail establishments in the city. It is known as the Onyx Cafe and is located at 48 California street. The magnificent resort had a very successful opening on the 29th inst., and with such an exceptionally good location and the able management of E. R. Klein and C. A. Lindgren, the proprietors, who are among the well-known men in the retail trade of the city, the Onyx should have an assured future.

The many friends of Bob Kern, the well-known retailer who so successfully conducted the Boquet Bar opposite the Palace Hotel on Market street, prior to the fire is again in business for himself. He has a handsome retail establishment on the north side of Ellis street, between Stockton and Powell. Notwithstanding he is in the heart of the burned section, the location should prove to be an excellent one in time.

In Berkeley, where the city is prohibition, during the past two months there have been 21 arrests in the college town for intoxication. On the other hand Alameda has 19 saloons with only 22 arrests for the month.

When Not To Quit; When To Go On

Remember, says *System*, that in every business, in every career, there are valleys to cross, as well as hills to scale; that every mountain-range of hope is broken by chasms of discouragement through which ran torrent-streams of despair!

To quit in the chasms is to fail. See always in your mind's eye, those sunny summits of success!

Don't quit in the chasm! Keep on!

Burn One and Forget Your Troubles

An EL PALENCIA REX Havana Cigars
Up-to-Date Size

The Finest Tobacco Ever Produced
Most for Money, Quantity and Quality

BOLTZ, CLYMER & CO.

416 EIGHTH STREET OAKLAND, CAL.

THE SOTOYOME CAFE

PINNELLA & SIMI, Props.

We Serve from 11 A. M. till 2 P. M. a Mercantile Lunch, prepared by an Experienced Chef.

DRINK INCLUDED 25cts.

We Solicit your Patronage.

59 Montgomery Ave.

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"Coffee Royal"
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Hot Luncheon
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SAN FRANCISCO

FRANK DAUNET

Wines and Liquors

570 GOLDEN GATE AVE.

POMPEIAN BAR
McINTYRE & DAUNET

OF INTEREST TO RETAILERS

Strikes Disastrous to Certain Retail Trade

The [illegible] strikes that have occurred and are in progress in the City have brought havoc with all kinds of business. It is safe to say the retail liquor dealers have suffered along with other lines of trade. The saloons in those portions of the city where the laboring population is gathered have suffered the most, but all have felt the strain to a certain extent since the street car strike was declared on May 1st. There have been many failures of the smaller retailers and other places are virtually in the hands of receivers. It is the old story of strikers doing no good to themselves, as they have thus far got the worst of it on all their moves this year, and at the same time they destroy general business and bring on conditions for which they will be made to pay in the future. As soon as the strike leaders get enough sense in their heads to declare off the long last street car strike, there will be a great improvement in trade conditions, as the present situation is purely temporary. When the change comes the general public will have a chance.

Wieland's Enjoys Great Popularity

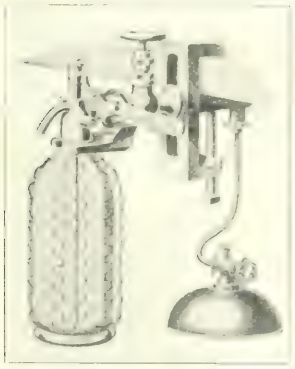
THE John Wieland Company rejoice at the kind reception given the output of its reconstructed brewery. The old brand is taking fine—better than ever, it is declared. Business of the company is coming rapidly. Before the fire they had to go out and rustle for trade, now it is coming to them just the same as if Wieland's was the only beer on the market. The company is erecting a big bottling establishment with the newest mechanical devices and will in the near future bottle its own beer. It is hoped that this valuable addition will be finished on or about next November, and then the brewery will possess the largest and finest bottling plant on the Coast.

It is also intended to build a two-story brick office, finished in quarter-sawed oak. This will suitably accommodate the clerical force and provide rooms for the management and drummers, while fine reception apartments are to be reserved for customers. Altogether it would appear that the future looks extremely bright for the Wieland Brewery Co.

Automatic Music

THE Automatic Musical and Device Co., of 22 Fifth street, are doing a large and rapidly growing business in many devices, which properly applied prove of great advantage to the retail trade. This store is the headquarters for all those numerous inventions which are so successful in enticing the nimble nickle from the pockets of visitors, generally known as "slot machines." It therefore should certainly be visited by every saloon man and cigar store owner in want of this class of goods, as there is on hand a very large variety to choose from. But it is the "Reliable Automatic Electric Piano" to which this firm looks for fame and fortune, and by which it is best known to the trade. The Reliable is a very entrancing musical instrument and gives great pleasure wherever heard. Drop a nickel in the slot and the room is at once filled with sweet music. Now this enterprising firm has introduced an improvement upon this good seller and money getter, namely a mandolin attachment which gives an increased softness and charm to the music rendered, and wishes it published far and wide that it is the sole agent for this new attraction on the Pacific Coast.

THE
PENWICK
PURE RYE
THE PENWICK DISTILLERY PURE RYE BLOCKDALE ALLEGHENY CO PENNSYLVANIA
WHISKEY
YELLOW LABEL BOTTLING
GUARANTEED PURE RYE WHISKEY
UNDER PURE FOOD & DRUGS ACT JUNE 30TH 1906.
BY
BERTIN & LEPORI
SAN FRANCISCO.
PACIFIC COAST AGENTS.



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!!! Saloon Men !!!
!!! Special Attention !!!
SEE US IMMEDIATELY ABOUT
INSTALLING OUR PATENT SYPHON FILLER
YOU PAY ONLY FOR THE WATER
Installations Free. Saves you 75 per cent. of your seltzer bill. Telephone Market 798.
LANDAU ECONOMIC SYPHON CO. 1917-1919 Howard Street SAN FRANCISCO, CALIF.

HOUSE FOUNDED 1884

BANK EXCHANGE

Back at the same old stand; same old goods; same excellent service. The fire did not get me.

Famous Old Campbeltown SCOTCH WHISKY
Puro de Italia, Madeira Wine
Sazerac de Forge & Sons' Brandy
DUNCAN NICOL

S. E. CORNER MONTGOMERY AND WASHINGTON STS.
SAN FRANCISCO

Kennel Club on Top

The Charles M. Fisher Co.

N. W. Cor. O'Farrell and Fillmore Streets

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SAN FRANCISCO, CAL.

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Pine St. Bet. Montgomery and Kearny

SAN FRANCISCO

IKE DEUTCH

Cigars, Liquors and Cafe

Junction
Van Ness Ave., Market and Oak Sts.

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California's Most Famous Road House

Finest Wines and Liquors

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The Press

IMPORTED WINES AND LIQUORS

Ice Cold Lager on Draught
Direct From the Wood

Formerly 15 Third Street
Near Examiner Bldg.

1824 Post Street

Madera Hotel

Marin County's
Famous and Handy Resort

Lake North Shore Ferry

IRVING'S APRICOT BRANDY

GOLD MEDALS

ROSENBLATT CO.

1218 FRONT STREET
SACRAMENTO, CAL.

Italian Enterprise In California

[illegible] Sonoma and Napa that were cheap [illegible] worth about [illegible] dollars an acre have been set to [illegible] made to produce a profit in grapes and it is that has sent these acres up among those classed as high priced in Cali- [illegible] The possibility of profit made by grape-growing has been shown not only in these, but in many other counties of the State, and they will be set to the vine as the consumption of wine grows by education of the people to its use and the market is enlarged. There cannot be a market without consumption, and [illegible] and [illegible] the American casts aside harmful [illegible] and [illegible] basis for the healthful wine.

[illegible] grape-growing and wine-producing history of Italian [illegible] in California the plants and vineyards of the [illegible] Company, of course, stands out as the leading [illegible] This colony, financed and fostered by A. Sbarboro and P. C. Rossi, has become famous all over the world and, as a result, has added in that proportion to the reputation of California as a wine-producing State.

Beginning with a tract of land in Sonoma County used only as a sheep pasturage and from which the madrone and oak had [illegible] grubbed, this cooperative organization grew until to-day it has seven properties in the counties of Sonoma, Fresno, Kings and Madera and produces one-fifth of the wine made in California, which [illegible] two-thirds of all that is made in America. Grapes on more than 10,000 acres of land are consumed by the colony. It owns, itself, 5,000 acres of vineyard. The total cooperage of all the plants is 13,250,000 gallons. The largest wine tank in the world, 500,000 gallons capacity, is at Asti.

Not only have the Italian gentlemen who founded this colony and carried it to success sent throughout the world wines that give California a place in the front rank with the famous wine districts of Europe, but they have shown that perseverance and skill will bring profits from the grape in California. They struggled long to bring this great concern to its present status and they faced many hardships, but they had the faith that wins the prize in the end and they have shown that that and industry are all that are necessary to bring reward from California's fruitful soil.

The Asti Colony in Sonoma is one of the great, unfailing advertisements of California. There are vineyards and wineries in almost every county of the State, but at this place there is a collective view that gives the visitor a full knowledge of California's capabilities in wine-producing. There is none that does not go away full of marvel at what can be accomplished. From all parts of this country and Europe there have been visitors to the colony, many famous personages and members of royalty among them. Conventions and conclaves that gather here are sometimes taken to this show place in bodies and the members visit it individually. So, into Europe and throughout the United States the wonders of grape-growing and wine-producing in California are carried. The wines produced by this colony are sold in Central and South America, many countries of Europe, China, Japan, Mexico, Canada, and, of course, the Eastern States. Mr. Sbarbo to says that on the great Waterloo bridge in London there blazes forth the name of an Asti wine at night, and that that electric sign is not only there as an advertisement for the wine, but it advertises California as well.

The Asti Colony's original purchase consisted of 1,500 acres from the Hutchinson brothers, sheep men. It paid $25,000 for it. To-day this land is worth $500,000. Italian vine-growing and wine-making has worked its magic.

SOME ITALIAN CAPITALISTS.

Wherever one goes among the Italians to gain information concerning them he is met with the advice: "You go and see Mr. Sbarboro; he knows all about it."

"There is one thing," said Sbarboro, in speaking of what benefits have accrued to California from the presence of the Italians, "that we must not overlook in this connection, and that is the labor of the men from Italy. They have given much as agriculturists—more than can be estimated in figures—as fishermen, as business men, and have done much to inspire art and music here; but their labor has been one of the principal things. They have helped in the building of railroads and in other work that has added to the State's advancement. The Italian is a good workman. California owes him much for what he has done with his muscle and endurance.

"Most of the Italians who arrived in the early days came intending to make fortunes in five years and return. Most of them never did return. They had nothing better to go back to then they found here, and the opportunity to establish homes and gather the comforts of life about them was alluring enough to offset, in nearly all instances, the lure of the mother country. They loved California and they stayed and helped in its development.—PAUL EDWARDS, in the *Call*.

C. J. Wetmore Making Eastern Trip

C. J. WETMORE of the Wetmore-Bowen Company left Friday, June 7th, for New York to remain about a month. Mr. Wetmore went East to look after the firm's agencies in Eastern cities and especially New York, where the demand for Cresta Blanca vintages is growing apace. During his absence he will attend the sessions of the American Wine Makers' Association at Hammondsport, N. Y., on June 26th. He hopes to return here by July 4th. Mrs. Wetmore and little daughter Philena will leave on the 12th for Yosemite Valley to remain until Mr. Wetmore's return.

Hilgard Declines Honor

EUGENE W. HILGARD, one of the foremost scientists in the world on soils, professor emeritus of agriculture and ex-dean of the College of Agriculture of the State University, has been asked by Governor Carter of Hawaii to accept the presidency of the new Hawaiian Agricultural College recently created by the Legislature of the islands. Owing to the delicate condition of his health he has declined the honor of being first president of the college. Governor Carter is conferring with Professor Hilgard in reference to securing other members of the college staff and hopes to secure California State Agricultural College graduates for the various positions.—*California Fruit Grower.*

Olive Oil Decision

THAT five-gallon tins of olive oil do not come within the provision in the tariff schedule for "bottles, jars and similar packages," is the decision of Judge Platt, made recently in the United States Circuit Court. The decision reverses the Board of General Appraisers on a number of protests brought by Austin, Nichols & Co. and other importers.

The oil was assessed at 50 cents per gallon, under paragraph 40, and the protests claimed duty at 40 cents per gallon under the same paragraph. The protests were overruled by the General Appraisers, whose decision is now set aside. In making this ruling, Judge Platt holds that five-gallon tins are usually sold to dealers, while bottles and jars go to consumers.

Malt Drinks in Italy

OPPORTUNITIES FOR AMERICAN MALT [illegible]

CONSUL JAMES E. DUNNING, of Milan, reports that the Italian demand for beer is being largely met by the native breweries, which are increasing in number and output. The consul continues:

The demand of foreign residents of Italy is supplied mainly by German and Austrian importations. There is [illegible] sold for American beer, but the situation apparently offers opportunities for study on the part of American manufacturers of malt extracts and other tonics of that nature.

Ten years ago, for the fiscal year 1895-6, the Italian Government tax on manufactures yielded only $740,000 from breweries; for the fiscal year 1905-6 the same tax rate yielded $880,000. In the meantime importations of foreign beers grew rapidly, arrivals from Germany, Austria-Hungary and Switzerland since 1901 being as follows, in quarts: 1901, 5,307,000; 1902, 6,105,000; 1903, 6,520,000; 1904, 7,332,000; and 1905, 8,610,000.

Reckoning from the tax returns on manufactures, in 1905 there was consumed in Italy 30,465,000 quarts of domestic beers and 8,610,000 quarts of imported beers, a total of 39,075,000 quarts, or 1½ quarts annually for the adult male population. Thus the Italian use of beer is yet moderate, wine continuing to be the national drink. In 1905 Italy produced 2,978,922,000 quarts of wine, of which 98,225,800 quarts were exported. The balance, 2,880,697,200 quarts, being consumed at home, gave a per capita consumption of 325½ quarts of wine per year for each man of voting age.

Imported beer pays the Italian tariff tax of 38 cents per 100 quarts, or, for bottled beer, the same rate per hundred bottles. Most of the beer imported comes in barrels, both to meet the demand of a market which seldom calls for bottled beer and to save freight charges on bottled goods. Both "light" and "dark" stock are sold in about equal quantities. The Italian beer is generally light in grade, and while an exceedingly small proportion of the native output scales at 14 in the saccharometer test, the vastly greater portion scales at 12 and 10 degrees in nearly equal amounts.

TO MEET FOREIGN COMPETITION.

The serious intention of the Italian brewers to meet foreign competition is indicated by the fact that there are already 56 breweries in the kingdom, all in north Italy. Advertising is conducted on an extensive scale, and there are signs of a reasonably successful effort to get hotel keepers and restaurant keepers to put the domestic stock forward whenever possible. Brewery methods are of the advanced type, and the best establishments have the Pfaudler fermentation system, with American machinery. A considerable number of experienced German brewers have been brought to Milan and its neighborhood to take charge of the brewing processes. Heating and power plants are generally Milan made. The refrigerating systems are German.

The regular Milan prices for all beers, foreign and domestic, are 6 cents for the small glass holding one-third of a quart; 10 cents for the large glass, holding half a quart, and 12 cents for the "colonna," an extra large glass supposed to hold more than the half-quart size. The comparatively high prices is about the only encouraging thing in the field for the American brewer. The present freight rate on beer in barrels from New York to Genoa, which is Milan's port, is approximately $5 per ton of total weight (beer plus cask).

MARKET FOR MALTED GOODS.

It may be more than conjectural that there is an opening for American malt extracts and other "tonics" of that nature. The Italian is a ready tippler of these specially bottled goods, and could easily be taught the benefits of this class of product. The large and constantly well-advertised sales made of [illegible] could be furthered by advertising on that line. Advertising, perhaps, should follow the same lines used in the United States. Specially prepared circulars, preferably, should be printed in the Italian language. [illegible] not of high character are not acceptable and do not [illegible] goods as [illegible]. The [illegible] the commissioned ways.

This book, if [illegible], should [illegible] by [illegible] the pharmacists of the country. [illegible] in Italian, or, for a general choice, in French, and all printed matter [illegible] in Italian also. The [illegible] Italian-speaking [illegible] into the field, and give him [illegible] to [illegible], not only with the pharmacists but among the physicians.

Purely Ingersollian

"If you have the alabaster boxes of love and kindness sealed up until your friends are dead, fill their lives with sweetness. Speak approving, cheering words while their ears can hear them, and while their hearts can be thrilled and made happier by them; the kind things you mean to say when they are gone say before they go. The flowers you mean to send for their coffins, send to brighten and sweeten their homes before they leave them.

"If my friends have alabaster boxes laid away, full of fragrant perfumes of sympathy and affection, which they intend to break over my dead body, I would rather they would bring them out in my weary and troubled hours, and open them, that I may be refreshed and cheered by them while I need them. I would rather have a plain coffin without a flower, a funeral without a eulogy, than a life without the sweetness of love and sympathy.

"Let us learn to anoint our friends beforehand for their burial. Post-mortem kindness does not cheer the burdened spirit. Flowers on the coffin cast no fragrance backward over life's weary way."

The effort to make a number of the towns of [illegible] passing an ordinance placing all kinds of restrictions on the liquor traffic, in order that a certain small portion of the community may be satisfied, seems to have been a failure. [illegible] of the working men in the [illegible] of their rights. This appears to be the aim of the [illegible], but it seems they have been foiled.

Los Angeles Brewery Project

The [illegible] Brewing Co. of [illegible], recently incorporated, [illegible] expects to be producing beer at the rate of 50,000 barrels a year in Los Angeles. A charter has been granted, [illegible] acres of land on East Main street, [illegible] Los Angeles brewery, and the company [illegible] the erection of a $250,000 plant. [illegible] A. R. Maltman, manager.

[illegible] Pacific [illegible] Oakland [illegible], capital stock $50,000, shares $1 each; subscribed [illegible] $12,500; [illegible] M. [illegible], $1,000; [illegible] $10.

Geo. C. Hussmann, Viticultural Expert of the U. S. Department of Agriculture at Washington, D. C., left for the Capitol on the 16th inst., after an extended trip of investigation throughout the State. Mr. Hussmann called at the office of the REVIEW prior to his departure.

Arthur R. Briggs has been appointed president of the State Board of Trade, vice Geo. N. P. Chipman resigned; Mr. Briggs was formerly secretary and general manager of the Board. He is successed by W. A. Beard of Sacramento. The new men are amply qualified for the satisfactory performance of their duties.

The Braunschweiger Co., 1328 Howard street, are enjoying a good business generally. Of course the strike conditions affect local trade very materially, but country business holds up well and the outlook for outside trade was never better, as the crops are good and prices exceptionally high, while there is a heavy demand. This house makes a specialty of reimported Kentucky whiskies in bond, or duty paid, reganged in bonded warehouse in San Francisco.

Messrs. James DeFremery & Co., 1305 Adeline street, Oakland, Cal., are meeting with very gratifying success in the distribution of the famous Frank Fehrs Extra Lager. The beer has original and pleasing qualities not found in other malt beverages. All the materials used in its manufacture are of the best quality, the brewers are the most competent to be found and the water is taken from under 1,500 feet of rock and gravel. The flavor is fine and its effervescent qualities are remarkable. The Fehr beer is brewed in Louisville, Ky., by the Frank Fehr Brewing Co.

P. J. Weniger & Co., of Ellis and Van Ness avenue, are doing a good business notwithstanding local conditions. They recently took over the agency for California and Nevada of the famous Busseldorfer Gold Medal Beer. This beer is placed on the market as "absolutely the highest grade beer." It is brewed in Indianapolis, and aside from its good qualities is put into a handsome package. The house is meeting with exceptional success in placing it. The same might be said of their handling of the Arcadian mineral water.

Gene Cadenasso, of the Levaggi Co., importers, 615 Front street, this city, returned during the month from a trip to Los Angeles in the interests of his house. He met with gratifying success in view of the fact that his brands are comparatively new to the trade of the southern city. The firm carry a very extensive line of imported French and Italian wines, liqueurs, cordials, mineral waters, etc., and also have High Life rye and bourbon whisky. They look for a rapid return to former business conditions with the ending of the senseless street car strike.

A gratifying report has been received from that old established house, William Wolff & Co., 216 Mission street. The firm declares everything satisfactory and country business brisk, with "Old Government Whisky" rapidly growing in popular favor. It has felt no decrease in city trade owing to the labor troubles, which the manager attributed to the fact that the firm catered only to the highest line of trade, and therefore the conditions complained of generally had not affected its sales in the slightest.

Messrs. Chas. Stern & Sons, of Los Angeles, the pioneer wine house of the State and one of the largest producers in America, are doing a business that keeps them on the rush all the time, and in fact orders are of such full volume that they are not able to fill all with such promptness as they would like, for the satisfaction of the trade. Shipments from the Los Angeles department have been exceptionally heavy of late, to say nothing of vineyard shipments or what has been done in the eastern distribution points. Mr. Alfred Stern is one of the most active and hard worked men in the business. He informed the writer a few days ago that the outlook for the grape crop in Southern California was very promising.

E. Martin & Co. have accomplished the removal of their plant from Oakland to their new home at 336 Second street, just above Folsom, but cannot be said to be yet quite settled, as much remains to be done in fixing up offices, etc. Still they are open for business and declare that they have more than they can handle in spite of their increased room. On account of the large volume of trade being done, the firm is extremely glad to be back once more in San Francisco, which city it declares possesses greater facilities for the dispatch of business than any other point on the Pacific Coast.

New Commissioner of Internal Revenue

A DESPATCH from Washington under date of the 3rd inst., announces that Pearl Wight, the Republican National Committee man of Louisiana, has accepted the post of Commissioner of Internal Revenue. Mr. Wight is to take the office on December 1st. We trust he will come to his position in a more friendly spirit than was shown by his predecessor, Yerkes, who was anything but a friend of the California wine men.

Kirkpatrick Home Again

TOM KIRKPATRICK, of A. P. Hotaling & Co., has just returned from a long trip through Oregon and the Puget Sound country. He is the picture of health and declares he has enjoyed a delightful outing. He found business in very fine condition, with every prospect of continuing prosperous, which he declared was very encouraging to capitalists and business men in the Northern sections of the Coast. One thing he noticed particularly was that up there everybody had a big club out for poor old San Francisco. Mr. Kirkpatrick relates how a conversation he overheard, ended. How when one of the parties said he was about to return to this city, his friend advised him to take a life preserver with him as this peninsular was bound to sink into the bay some day. In fact, the opinion expressed up there is that San Francisco will eventually be "wiped off the map," and every effort is being made to use our late misfortune to boom the local country for business and investment. He reports that the improvement during the past twelve months in Seattle since his last visit is hard to realize. The city is beautifully clean and all the municipal work is well done and streets put down for "keeps." It would be a good thing in his opinion, now that this city has a chance to reconstruct the business section, to take a leaf out of Seattle's book, for Mr. Kirkpatrick feels sure that had work here been originally done with the same consideration as to permanency our city would not be in the condition after quake and fire that it is now.

He observed in his travels that the merchants of Oregon and Washington were busy preparing to act up to the requirements of the new Pure Food Law, and the general opinion was that its effect would be no particular detriment to trade, while very possibly it might prove beneficial.

Internal Revenue and Customs Rulings

Gauge of Whisky in Bonded Warehouse

1. Imported whisky which has been entered in bond for warehouse is properly assessable for duty under paragraph 2503, tariff act of 1897, on the quantity of the whisky as ascertained at the time of entry in bond, and not upon the quantity as shown by the gauge of the whisky at the time of the withdrawal from bond. Following *In re* Gidley et al. (T. D. 26784), and decision of the Circuit Court of Appeals in the case of Louisville Public Warehouse Company *vs.* Swayne (49 Fed. Rep., 561; 1 C. C. A., 371).

2. Any such assessment of duties is prohibited by section 2983, Revised Statutes of the United States, which was not repealed by section 20, customs administrative act, June 10, 1890, as amended by the act of December 15, 1902 (32 Stat. L., Pt. I, p. 753). (United States *vs.* Falk (104 F. S., 440; 43 Sup. Ct. Rep., 191; T. D. 27832).

United States General Appraisers, New York, May 25, 1907.

In the matter of protests 127446, etc., of Philip Gidley et al. against the assessment of duty by the collector of customs at the port of Philadelphia. Before Board 3 (Waite, Somerville and Hay, General Appraisers).

SOMERVILLE, *General Appraiser*: The protests enumerated in the schedule relate to certain importations of whisky which were entered in bond and assessed for duty by the collector of customs at appropriate rates under the tariff act of 1897. This assessment was made upon the basis of the gauge as ascertained by the United States gauger at the time of entry of the whisky. On subsequent withdrawal of the liquor from warehouse it was claimed that a certain loss had resulted either from evaporation or other cause, and that duty should have been assessed only upon the gauge at the time of withdrawal. The protests claim that under the law, and particularly under section 20 of the customs administrative act of June 10, 1890, as amended by the act of Congress approved December 15, 1902 (32 Stats., 753), only such duties and charges are payable or assessable to which the merchandise was subject at the time of withdrawal for consumption from bonded warehouse. It was further contended that the collector should regauge the whisky at the time of withdrawal and that duty should be levied only on the gauge at the time of withdrawal. In some of the protests it is stated that the difference in the gauge between the time of entry and the time of withdrawal resulted from evaporation of moisture while in warehouse.

The construction of section 33 of the tariff act of 1897, and of said section 20 of the customs administrative act of 1890, annexed as above cited, contended for on the importers' side was sustained by the Circuit Court of Appeals in the case of Falk *vs.* United States (116 Fed. Rep., 181; T. D. 27090), and of Meyer *vs.* Hibben (120 Fed. Rep., 991; T. D. 27270). But on appeal being taken to the United States Supreme Court the decision of the Circuit Court of Appeals was reversed, and the court sustained the ruling of the board as made in *In re* Schmid, G. A. 4214 (T. D. 19745). It was observed by that court that under section 33 of the tariff act of 1897 a commission merchant was dutiable by weight should be assessed on the weight at the time of entry and not at the time of withdrawal from warehouse. (United States *vs.* Falk, 170 U. S., 447; 27 Sup. Ct. Rep., 191; T. D. 27832). That decision, however, can have no application to the present protests, for the reason that whisky is not ascertainable by weight but by gauge, and is expressly provided by section 2984 of the Revised Statutes still in force as follows:

"In no case shall there be any abatement of the duties or allowance for any injury, damage, deterioration, loss of leakage, [illegible] private bonded warehouse."

[illegible] decision of the Circuit Court of Appeals in the case of Louisville Public Warehouse Company *vs.* Swayne (49 Fed. Rep., 561; 1 C. C. A., 371). We hold accordingly that no allowance can legally be made for the [illegible] of the whisky while in bonded warehouse.

The protests are overruled and the decision of the collector affirmed in each case.

Transportation Bonds for Distilled Spirits Withdrawn From Internal-Revenue Bonded Warehouses for Transfer to Bonded Manufacturing Warehouses

[illegible]

Treasury Department,
Office of Commissioner of Internal Revenue,
Washington, D. C., May 28, 1907.

In order that transportation bonds covering distilled spirits removed from internal-revenue bonded warehouses for transfer to bonded manufacturing warehouses established under the United States laws, may be canceled on production of satisfactory evidence of the actual receipt and disposal of the spirits by such manufacturing warehouses, the [illegible] Act (prescribed on pages 38 and 96 of Internal Revenue Regulations No. 30, 1906) also provides for the production of evidence that the proprietor of such manufacturing warehouse has received a bond conditioned that spirits so received will be [illegible] and removed [illegible] as certain specified [illegible], to hereby provided, to that the conditions of said transportation bond will read as follows:

Now, therefore, the condition of the obligation is such that if the [illegible] spirits shall immediately on their arrival at said part of ——, and within thirty days from the date hereof, be duly delivered and deposited in the bonded manufacturing warehouse aforesaid in accordance with the internal revenue laws and the regulations of the Treasury Department now in force thereof, and if the said principal shall, within fifteen days from the date of such delivery, produce to the collector of internal revenue aforesaid the certificate of the collector of customs at the port of —— showing that the said spirits have been received into said bonded manufacturing warehouse, and a bond taken by said collector conditioned that the proprietor thereof cannot shall manufacture and export [illegible] as required by law, then this obligation shall be void, otherwise to be and remain in full force and virtue.

[illegible]

Approved:

[illegible]

Cider

Special tax was required [illegible] cider manufactured from pure apple juice, or pure [illegible] apples [illegible] other materials [illegible].

Treasury Department,
Office of Commissioner of Internal Revenue,
Washington, D. C., May 28, 1907.

[illegible] in reply to your letter of the 27th instant and [illegible] to inform you that cider manufactured [illegible] is subject to T. D. 25003 of November 8, 1906, and T. D. 27 of January 28, 1907, to the effect that special tax will not be required [illegible] cider [illegible] manufactured from pure apple juice, or pure apple juice and pure sugar, provided such cider is prepared for consumption at the place of manufacture and sold by the manufacturer [illegible] without rectification or other process [illegible] than the [illegible] by the addition to such pure [illegible] of pure cane sugar [illegible] cider manufactured from the pure juice of

apples, to which sufficient sugar to sweeten, coloring matter, and a small quantity of fruit flavoring extract to flavor, and to which nothing other than the substances noted has been added, is an unfermented liquor, and special tax is not required for it.

Further, you are advised that special tax is not incurred by the manufacturer or sale of a beverage made by adding water, sugar, and a small quantity of flavoring extract to a syrup or extract made by evaporating or condensing the pure unfermented juice of the apple to a syrup or jelly like consistency.

Respectfully,

ROBT. WILLIAMS JR., *Acting Commissioner.*

MR. EDWARD C. DUNCAN,

Collector Eighth District, Raleigh, N. C.

(T. D. 1172.)

Note formulas for medicines tend to be taxable.

The Commissioner of Internal Revenue can not approve either the formulas or the medicines submitted by manufacturers. The new product should be so marked as to be easily identified by revenue officers; and if it contain alcohol it will be subject to inspection.

TREASURY DEPARTMENT,
OFFICE OF COMMISSIONER OF INTERNAL REVENUE,
Washington, D. C., May 24, 1907.

SIR: This office is in receipt of a letter from the ——— ———, submitting a new formula for their product, ———, which has been held by this office to be a taxable article.

You will inform this firm that this office can not approve either the formulas or the medicines submitted by manufacturers, but, if in their opinion, this new formula produces a genuine medicine unfit for use as a beverage, they need not, so far as the internal revenue laws of the United States are concerned, hesitate to put it on the market under a label specifying the diseases for which it is held out as a remedy; but the new product should be marked in such a manner that it can be readily identified by the revenue officers.

The said firm should also be informed that when this new product is placed on the market, if it contain alcohol it will be subject to the inspection of this office, and if found that it is not being sold in good faith as a medicine, or does not contain sufficient medicinal ingredients to prevent its use as a beverage, the parties handling it will be subject to special tax.

Respectfully,

ROBT. WILLIAMS JR., *Acting Commissioner.*

MR. ERNEST COLDWELL,

Collector Fifth District, Nashville, Tenn.

Drinks of Famous Men

GEORGE WASHINGTON drank the best liquor, and he drank it straight, and the same is true of Andrew Jackson. Jackson, however, preferred his rather young, and would drink it new from the worm. On one occasion it fell to me to go to Madison County, Kentucky, and interview General Cassius M. Clay. The old lion met me at the portal and gave me a hospitable reception. He showed me his baronial hall, his pictures, his books and his weapons. Then he fetched forth liquor. The first was some brandy fifty-four years old. It was insipid, and the general only produced it as a curiosity. Then he produced brandy eighteen years old, and I wish gods of high Olympus never quaffed mightier mead.

I took a hog driver while the general turned his back, and, though it was above proof, it was oily, mellow, grateful, generous. Whatever of imagination I had it awakened, all my mental energies it quickened and caused me to hang on the lips of the wonderful old man as he gave me his impressions of Russia.

It was not until the king of the day had nearly run his course in the heavens that I mounted my horse to return to Richmond, and I am nearly ready to say that that brandy was about the best liquor I ever partook of.

There is a tradition that James Buchanan kept the best whisky of any of the Presidents. I have read the statement that he had in his cellar at Wheatland enormous quantities of the best rye whisky in the world when he died. It is said, and the story was told with the precision and the circumstantiality that gave it the impress of truth, that whisky—that is, good whisky and such whisky as he drank—had no other intoxicating effect on James Buchanan than a gentle exhilaration, and that he could drink a gallon of it a day without perceptible effect on his physique or the slightest disorder of his mind.

There was a story that John Tyler, when President, wanted to find out what the Democratic party was doing in the field of politics, and, with that end in view, selected two seasoned Virginia topers to interview Buchanan, then a Senator in Congress, get him drunk, and induce him to talk. The parties met at the Astor House, in New York, and shortly after midnight Tyler's emissaries were both under the table, and old "Buck," in full possession of all his faculties and President Tyler's political secrets, trotted off to bed.

There is a story of the cellars of another Pennsylvania statesman, Simon Cameron. It is said there were several barrels of "cherry bounce" in there that had the effect to cause any member of the Pennsylvania Legislature who drank it to vote for anything General Cameron told him to vote for. General Sheridan told a tory of Bismarck, and one could see that the little general felt that the treatment accorded him by the mighty chancellor was injurious. It was late on the day of the Sedan. Bismarck and Sheridan had witnessed the battle and the victory, and both put spurs to flank and dashed for Bismarck's quarters. Herbert Bismarck was there, and his father asked him for something to drink. There was just one bottle of brandy on the place—a little more than a fifth of a gallon. This was uncorked and the chancellor put it to his mouth and drank, and when he had finished there was not a drop remaining for his guest. But when did Bismarck ever see that he coveted that he did not monopolize?

When Stephen A. Douglas appeared at Nashville, in 1860, he drank two full goblets of fine whisky just before he began his magnificent speech: "Fellow citizens, sixteen years ago to-day I was in Nashville, then, as now, battling for the success of the national Democracy and contending for the correct construction of the National Constitution. Then I advocated the election to the Presidency of an illustrious son of Tennessee, and on the same day I received the plaudit and the benediction of the Sage of Hermitage."

Some forty years ago, perhaps less, a learned clergyman of Scotland was chosen the head of one of the leading colleges of the United States. The day of his inauguration was exceedingly warm, and the reverend gentleman walked to the chapel, where a large and select audience awaited his appearance. Wiping the perspiration from his brow, the learned doctor explained: "The weather is very hot and the whusky"—here a look of disgust as broad as his pronunciation came over his rugged features—"and the whusky, it was very mean." Perhaps the good old man had been given some of that Peoria abomination and had sailed into it as he had been accustomed to imbibe his native Scotch.

Though this president of a great Presbyterian college would have his whusky, he made his college equal in standing of any other in America, and the youth into whom Dr. McCosh could not implant some character was hopeless.

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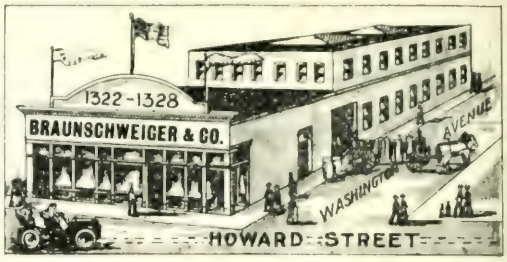

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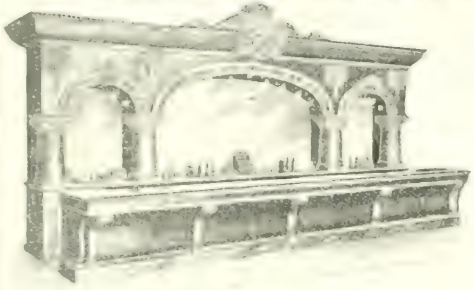

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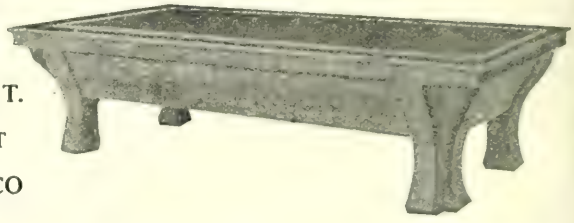

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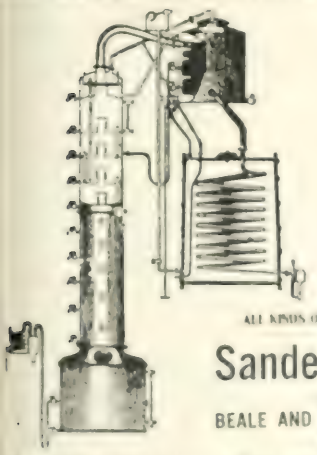

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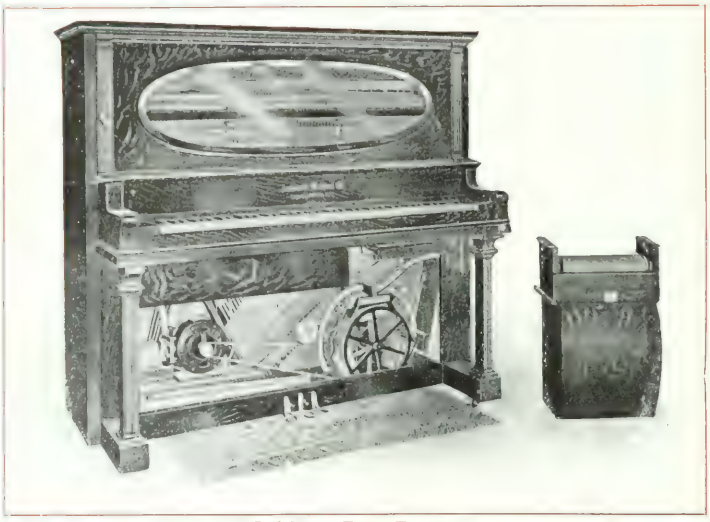

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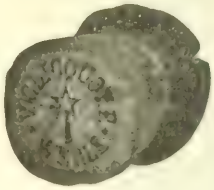

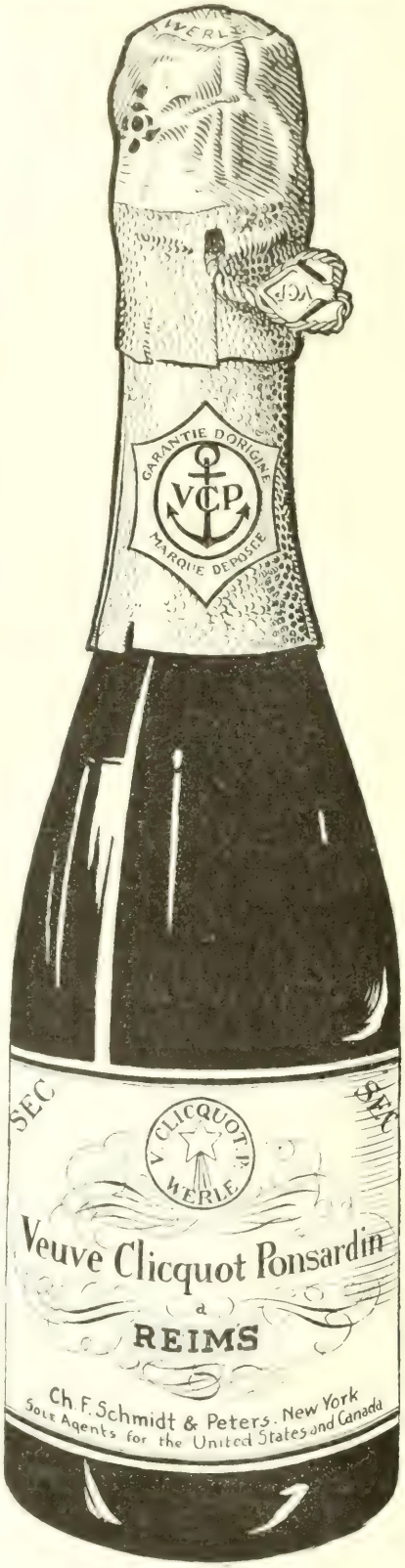

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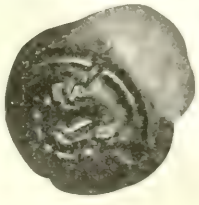

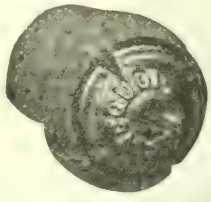

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Camp Nelson, Kentucky.

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FIRE COPPER BOURBON OR RYE

BOONE'S KNOLL

HAND MADE SOUR MASH WHISKEY

Jessamine Co Kentucky.

BOONE'S KNOLL O.F. HAND MADE SOUR MASH E.J. CURLEY & CO. JESSAMINE CO. KENTUCKY.

BLUE GRASS FIRE COPPER BOURBON E.J. CURLEY & CO. JESSAMINE CO. KENTUCKY.

These Whiskies are made in the Famous "BLUE GRASS REGION" so justly celebrated as the home of the finest Whiskies in the World, and which have been for the last Century, recognized as such, giving the character and high standing to KENTUCKY WHISKIES which they now enjoy.

THESE FAMOUS WHISKIES CAN BE HAD IN LOTS TO SUIT THE TRADE

Guaranteed under Pure Food Act of Congress June 30, 1906.

OLD FORESTER

"ITS ALL WHISKY"

IN GLASS ONLY

Same Plain Label — Same Pure Whisky Since 1874

BROWN-FORMAN CO., Distillers

Louisville, Ky. Distillery No. 14, St. Mary's, Ky.

PACIFIC COAST BRANCH, J. M. CRAIG, MGR.

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WIELAND'S EXTRA PALE LAGER

OUR VERDICT

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Bottles

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Three Good Things

WUNDER BEER

In Bottles, Siphons and Kegs

1 Bottled beer that is healthful. Brewed of the purest ingredients and with all the care known to science. The most modern machinery is employed in cleaning and filling the bottles and every bottle is thoroughly pasteurized.

2 An entirely new departure of which we control the exclusive rights. Filled and drawn under its own natural pressure it insures the consumer a perfect draught beer at his own table. It is always fresh and the last glass has the same rich creamy head as the first.

3 Wunder Beer in kegs has a reputation long established. Its healthfulness and excellence is a household word, and the wonderful popularity it has attained is a living proof as to its goodness.

3 Kegs

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Wunder Brewing Co., San Francisco

FOR TELEPHONE AND

FOR BOTTLED BEER
South 1098

FOR KEGS
West 1882

FOR KEGS
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WUNDER BEER

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WAUKESHA'S ORIGINAL MINERAL WATER

SPARKLING—NATURAL

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CAPITAL, $1,700,000 SURPLUS AND RESERVE, $1,428,546.98

This Company is Accepted as

SOLE SURETY UPON ALL INTERNAL REVENUE AND CUSTOMS BONDS

Required by the United States Government from

Distillers, Brewers and Cigar Manufacturers

PACIFIC COAST DEPARTMENT

BORLAND & JOHNS, General Managers — Union Trust Building, San Francisco

AMERICAN BRANDY

FINEST IN THE WORLD

THE KIRBY DISTILLING CO. INCORPORATED Fowler, Fresno Co., Cal.

Makes a Specialty of PURE GRAPE BRANDY, and making NO WINE, has NO WASH FOR OUR WINE TO PUT INTO BRANDY

OUR STILLS ARE KNOWN AS NUMBERS 263 OR 357 FIRST DISTRICT, CALIFORNIA

These Numbers ARE BURNED on the GOVERNMENT or STAMPED HEAD of EVERY PACKAGE, there being No Other Genuine "KIRBY BRANDY

Sold Only in Carload Lots to the Trade — Correspondence Solicited

MONTICELLO
PURE RYE

The Whisky that has Made Baltimore Blends Famous

Monticello Distilling Company
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New York Office
Max Oberfelder, 686 GREENWICH ST.

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Sierra Madre Vintage Co.

GROWERS AND PRODUCERS OF

Pure California Wines and Brandies

PORT AND SHERRY
A Specialty

La Manda Park, Los Angeles County, Cal.

Gold Medal Paris Exposition, 1900
Gold Medal Pan-American Exposition, Buffalo, 1901
Gold Medal Louisiana Purchase Exposition, 1904
Gold Medal Lewis & Clark Exposition, Portland, Oregon, 1905

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SAN FRANCISCO SULPHUR CO.

SUBLIMED
"VOLCANO BRAND"
"TIGER BRAND"

SULPHUR

ROLL, VIRGIN ROCK, REFINED, POWDERED AND CRUDE

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OF ALL KINDS

A. ZELLERBACH & SONS
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FERRO-QUINA
KIDNEY AND LIVER BITTERS

Full 32 ounces (qt. bottles) $10.00 per case

FERRO QUINA BITTERS

D. P. ROSSI Cor. Union and Laguna Sts.

The LOEW SYSTEM

Patent
Wine and
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SAVES

The Loew Manufacturing Co.

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INTERNAL REVENUE and
CUSTOM HOUSE BROKERS

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PERFECT VISION

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CHAS. STERN & SONS

PRODUCERS OF

CALIFORNIA WINES AND BRANDIES

Hauling Grapes to the Winery.

Owners and Controllers of 3000 Acres of Choicest Vineyards Located at Wineville; Riverside Co., Cal.

Wineries and Distilleries

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Offices and Cellars

LOS ANGELES;	NEW YORK;	CHICAGO;	BOSTON;
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CLARKE BROS. & CO.

PEORIA, ILLINOIS

The Largest Whiskey Distillers in the World.

We make our *blends* from straight whiskey only.

Our blends conform with the Pure Food Laws of the United States.

We control the largest Bottled in Bond business in the United States.

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MANAGER

41-43-45-47 Beale Street

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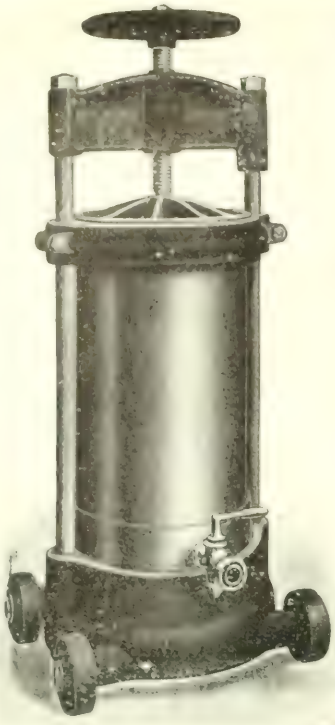

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The KARL KIEFER FILTER

The Karl Kiefer Filter Is the most efficient of any filter on the market. It delivers the most brilliant filtrate, simplest in operation and does better work in single filtration than other filters in double filtration. ***ALWAYS SATISFIES***

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Pacific Coast Representative **L. SIEBENHAUER, 341-347 Davis St.,** SAN FRANCISCO, CALIFORNIA

CRESTA BLANCA SOUVENIR WINES

THE STANDARD WINE OF CALIFORNIA

CLARETS, SAUTERNES, SPARKLING WINES

¶ We are the largest producers and bottlers of high grade California Wine.

¶ We own our vineyards and make all of our wines and can therefore guarantee the purity of every bottle.

NO INCREASE IN PRICES OF CRESTA BLANCA WINES

WETMORE-BOWEN COMPANY

Location of Vineyards, LIVERMORE, CAL.

Send for Price List

111 San Pablo Ave., Oakland, Cal.
10 West 33rd Street, New York
46 Van Buren Street, Chicago

— MARKET — CONDITIONS

DRY WINES—There is little to be said of the trade except that it is dull—far more so than the season warrants. Eastern business is of the off color, the shipments being only sufficient to meet regular demand. This is instructive to the movement by sea. The unusually small sea demand is easily accounted for. The street car and other strikes, with the general tendency to economize, which follows such a condition, and the remarkable fact that the vacation season has developed a great hegira to the mountain and seaside, the largest in many years, explain why there is an abnormal sluggishness in business in every line. The promise of an unusually large crop does not tend to brighten the outlook.

Exports by sea were of small volume, the figures being 345 cases and 167,754 gallons, valued at $86,744.

Imports were above the normal. The receipts were: 1,482 cases, 232 barrels, 260 octaves, 2 hogsheads and 1 keg.

BRANDIES—There is little movement. The recent advance was due only to the marked scarcity of stocks and it is not probable that the output of the coming season will have any effect upon the present values. As yet we are unable to secure from the Internal Revenue Department, the statistics of production of brandies. Exports by sea were not worthy of mention. Imports were 1,526 cases, 10 octaves and 20 quarter-casks.

WHISKIES—Decidedly unsatisfactory conditions prevail in this city. The useless prolongation of the street car strike, which has a remarkable power to ruinously effect those branches of trade that should not be in any way drawn into the vicious conflict that has been in progress for weeks, has brought disaster to many of the weaker retailers, who have not been able to meet their obligations. These victims, who have lost their all, can charge it up to the stubbornness of the strike leaders in prolonging the hopeless conflict. The State and Coast trade are all right and the conditions throughout the slope are very promising. Crops are developing splendidly and prices in some instances, approach those of the days of '49. In other words, country trade is right, and the city will be the same as soon as labor conditions are brought back to the normal.

Exports by sea were much below the average. The totals were 877 cases and 801 gallons, valued at $9,452.

Imports were heavy, particularly in glass, the figures being, 7,581 cases, 75 barrels, 1 barrel, 37 casks, 15 qr. casks, 1 hhd. and 67 octaves.

Miscellaneous exports aggregate 507 cases, 35 barrels, 3 packages and 1,587 gallons, valued at $10,029.

IMPORTATIONS—The volume of the importing trade has held up surprisingly well considering the exceptionally adverse conditions that have existed for many weeks. Following a record-breaking June business, the demand in July, the dull month of the year, has shown up quite well. The imports during the month were among the largest in the history of the trade, as will be seen by the following working figures:

IMPORTS BY THE SEA.

Wine, 1,482 cs., 232 bbls, 260 octs., 2 hhds., 1 kg.; whiskies, 7,581 cs., 75 bbls., 1½ bbls., 37 casks, 15 qr. casks, 1 hhd., 67 octs.; brandy, 1,526 cs., 10 octs., 20 qr. casks; beer, 1,349 cs., 1,000 bbls., 127 casks; liqueurs, 3,068 cs., 206 5-gal. cs., 18 bbls.; cordials, 302 cs., 50 bbls.; absinthe, 225 cs.; champagne, 2,300 cs.; vermouth, 2,823 cs., 1 bbl., 2 casks; mixed wines, 1,178 cs.; cognac, 196 cs., 9 bbls., 30 octs.; grape spir., 300 cs.; Tom gin, 6 cs.; cordials, 16 cs.; sweet, 2,280 cs.; bitters, 450 cs., 20 bbls.; 1,001 cs., 80 octs., 15 hf. bbls., 12 casks, 210 bbls.; apples brandy, 40 cs., rum, 20 cs., 50 octs.; French, 510 cs.; absinthe, 768 cs.; gin, 600 cs.; kirsch, 12 cs.; Scandinavia, 126 cs.

BEER—The beer men are doing a fair of business, but owing to the strike handicap, with its natural results, business is not what it should be. Exports by sea were small, the figures being, 613 barrels bottled and 1,000 bulk, valued at $6,447. Imports of foreign and domestic by sea were large. The totals were, 2,410 cases, 1,000 barrels and 125 casks. By rail to Sound, 80 cases.

IMPORTS BY RAIL IN BOND.

Wine, 880 cs., 18 bbls., 48 casks, 24 octs., 1 hhf.; liquors, 295 cs., vermouth, 646 cs., 6 bbls.; champagne, 4,812 cs., cognac, 98 cs., 5 casks; bitters, 20 cs.; brandy, 415 cs.; whisky, 23 cs., 1 cask., 8 octs.; beer, 80 cs.; punch, 20 cs.; rum, 1 cs.

New York Wine Market

THE demand for wines and brandies is small; prices however, continue to be very firm.

It is still too early to say about the coming vintage. The wine grape crop appears to be an average one. The prices for raisins and dried grapes are very high, higher than they have been in twenty years. Six cents has been paid for raisins and the price now ruling is 6½ cents. The result is that the growers are not willing to sell any grapes for brandy at present.

Especially in the Southern districts, white sweet grapes of all kinds will be in demand for table grapes and the wine and brandy makers will not receive their usual quota. A heavy early rain might, however, put an entirely different appearance to the present situation.—*Hanford's Trade Bulletin.*

Condition of the Vines

THE reports of the condition of the vines throughout the various districts are satisfactory and barring unforeseen troubles the crop as a whole should be considerably above the average. One authority connected with House of Pendleton Bros. of the Italian Swiss Colony, Los Angeles and head of Tehachapi, Kings county, Fresno, San Joaquin, Sacramento, Lodi, Clear, the acreage, while Sonoma, Alameda, Napa, Santa Cruz and Santa Clara promise an average yield. Mr. Beard believes that should the weather prove propitious there is good reason to conclude that 1903 will be a banner year for the production of wine and grapes. In the next number of the Review will be given a complete report of crop conditions up to the middle of August.

Wine and Brandy Receipts

The receipts of wine and brandy from various points of production during the month were as follows: Fresno county, [illegible] gallons wine and brandy; Kern county, [illegible] gallons wine; Los Angeles county, [illegible] gallons wine; Sacramento county, [illegible] gallons wine; San Joaquin county, [illegible] gallons wine; Sonoma county, [illegible] gallons wine; Tulare county, [illegible] gallons wine.

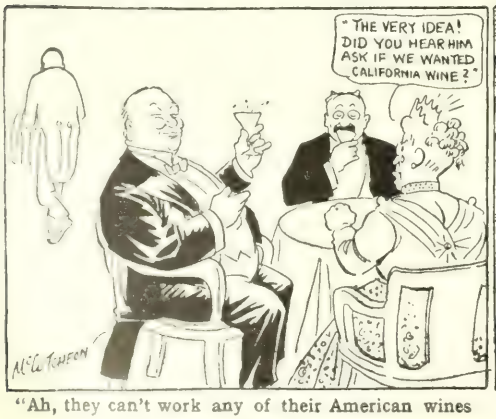
WHAT THE FRENCH WINE STRIKE IS PROVING.

"Um-m-m! Let's see. What shall we have to drink?"

"HOW DARE YOU SUGGEST CALIFORNIA WINE TO ME? I'll have you discharged! I've never been so insulted before!"

"Ah, that's the stuff—'Chateau Yquemical.' That's the label I like to see on a bottle."

"Um-m-m— That's fine. Yes, that's French wine all right. Just divide it around, garcon."



"Ah, they can't work any of their American wines off on me."

"THE VERY IDEA!"
DAILY PAPER
WINE STRIKE IN FRANCE.
MUCH OF THE FRENCH WINE KNOWS NO GRAPE BUT IS A STRICTLY CHEMICAL PRODUCT IN VINO MATIC ACID

In Vino Acetic Acid.

Cartoon from Chicago Tribune, June 12th, 1907

American Wines and the Pure Food Law

WHAT is wine? This question appears to be agitating grape growers throughout the civilized world. In France its manifestation is in a refusal to pay taxes and in riotous demonstrations which threaten the very stability of the Government. In nearly all important wine producing countries the authorities attempt to answer the question by legislative enactment. The American wine-grower is still wondering whether it means the product of fermentation of cane or glucose sugar; apple cider colored and flavored; or the fermented product of grape juice.

Authoritative answer to this question is fraught with great consequences to the vineyardist who, after immense struggles with known and unknown diseases, with climatic and soil conditions, has finally arrived at the point where, after six to seven years of unproductive toil, he can grow grapes.

The Pure Food Laws are ostensibly made for the protection of the consumer. Should they not also exist for the benefit of the producer?

Growers of grapes cannot successfully compete with other products which, if the more alcoholic producing qualities alone are considered, can yield, by fermentation, from two to three times as much as the same weight of grapes. Wine, therefore, they see a product sold under the generic designation of "wine," labeled under the Pure Food Laws in the most bewildering manner they ask themselves, what is

"Sweetened Sherry Grape Product,"

"Claret Wine Modified,"

"Sweetened Catawba Modified,"

"Corrected Claret,"

"Claret Wine, guaranteed under the Pure Food and Drugs Act, containing one-tenth of one per cent benzoate of soda and harmless coloring,"

"Port Type, guaranteed under National Pure Food and Drugs Act, containing harmless coloring and one tenth of one per cent benzoate of soda, sweetened with cane sugar and pure saccharine,"

and such other designations too numerous to mention as are found connected with wine, since the National Pure Food Law went into effect.

Cider, the alcoholic product of the juice of apples, whether or not assisted with added sugar, is not subject to the Revenue Laws, and can, therefore, be sold without license, so we find wine and the fermented product of other materials than apples sold in prohibition States as "cider," and, in other States, we find the fermented product of apples, artificially and colored, masquerading under the guise of "wine."

If the fermented product of other fruits is privileged to be dealt in without Federal or local license, it seems unjust to the producer of fermented grape juice to be placed under such restrictions unless he is, in compensation, afforded protection from the composition of other like beverages containing alcohol derived by fermentation.

So far the Pure Food Law has not operated to the benefit of the maker of wine exclusively from grapes. This product, in order to comply with the Regulations in relation to preservatives or anti-ferments, must be racked and handled until it will stand clear and remain sound on its own merits, and he, meets, in the markets, at prices with which he cannot successfully compete, wines into which (to satisfy as nothing does in the original package, other constituents and preservatives are permitted to enter.

How, by the operation of the Pure Food Law as it now stands, uniform legislation has not been secured, the collection of the National Pure Food Law cannot be fairly made in the country because immediately both as to sugar, the product of substitutes can be labeled in any way that the fancy of the manufacturer may dictate. The most important amendment to the Pure Food Law will be uniform enactment in the States which will automatically allow effect to local laws (the sentiment of the National Government must first be made manifest).

In a recent article in the Chicago "Record Herald," Mr. Otto Eitzen, president of a large retail grocery house, pointed out this question very concisely as follows:

"The Federal Law represents the deepest wisdom of the present day on the subject. It is a wise, carefully considered, common sense piece of legislation. If the manufacturing and grocery interests of the country are to be properly protected, and the best possible results are to be secured by the people, future legislation in all the States should consist only of some means by the State Legislatures of the Federal Law.

"To be sure, some minor defects have been found and others probably will be developed, but this would be true of any piece of legislation."

"As meantime all National and State legislation should be upon the construction of the law and Court decisions bearing thereon, account to the Federal Government should be available to, and promptly would be taken as the final authority in the different States. The new National law is a great thing for the American people, let us have the full benefits under it by shaping all State legislation on the same line."

The making of pure wines is one of the simplest processes known. There are no secrets involved, chemical operations about it and those who try to surround such around it are generally "fakers."

In dry wine making, such as we say, red and white wines of the French, Italian and German types, the only essentials are cleanliness and sanitariness.

The grapes are crushed and stemmed and conveyed to the fermenting tanks and, in the case of red wines, allowed to ferment on the skins to draw the coloring matter which is drawn off as soon as the fermentation has proceeded sufficiently to allow separation of the juice from the pulp.

Temperatures must be carefully watched to guard against either running up to a point where both the ferments suffer and unhealthy odors develop, or going below a point where healthy activity ceases. Such contingencies are met by intelligently cooling or warming the tanks, and in districts where it is necessary that is difficult or impossible, artificial cooling devices are employed.

As soon as the first fermentation ceases, the wine is drawn into closed casks, in the succeeding months the secondary or final fermentation takes place.

Throughout it is merely a question of careful storage, racking and filling up of the casks until perfect purity of the remaining clear wine is secured.

In sweet wine making, the grapes are crushed as in dry wine making, and in order to preserve the sweetness the juice is drawn off when fermentation has proceeded to the point desired, and grape spirits is added to arrest further action.

Sherries are made by heating the wine, either by sun or artificial heat, in packages of various capacity, for the purpose desired.

Of course, in handling the dry wine varieties, based on previous lots, as before stated, the process are extremely simple. The handling of sweet wines, racking, bottling and cellaring, blending and handling, also need the knowledge of an

perience, but neither mystery nor secrecy are necessary to the business.

In connection with this paper, I am submitting a table of analyses of typical California wines, copies of which are at the disposal of members of this Convention for their information and future reference.

The only protection, other than the tariff, which the grape-grower needs is an authentic and authoritative designation of "what is wine?" on similar lines as the question, "what is butter?" has been answered.

The making of excellent wines is not confined to any particular locality in the United States; there is neither West nor East, North nor South, to the American wine industry. It is all one. As excellent wines can be made in New York State as in Rheims or Epernay in France; along the Ohio as along the Rhine; in Missouri, Virginia, Florida, or North Carolina, as in districts elsewhere; in California as in France, Italy, Spain or Portugal.

Given the protection which the Pure Food Laws are designed to insure, there will be no incentive to adulterate with other substances.

It is true climatic conditions in the ripening of grapes enter into the question of wine-making in certain districts, but these difficulties, which are now surmounted in the manner most economical, would be otherwise met if the fear of competition of "near" wines did not deter the use of more expensive methods.

In Californai, the Legislature, at a recent session, has, by a most simple and direct measure, practically assured the world of the purity of its wines. The enactment in question, known as the "Wine Nomenclature Bill," provides that pure wines may be identified by the prefix "Cal" or "Cala" to the name of each wine and that no wine, under the most drastic penalties of fine and imprisonment, can be so marked unless it is "pure wine, manufactured in this State from the juice of the grape."

This, in conjunction with a general Pure Food Law, closely following the National Law, which was adopted at the same session, enables dealers and consumers by demanding this simple branding of their purchases, to assure themselves of the absolute purity of wines shipped to them from California, under the practical guaranty not alone of the shipper but of the State itself.

California's wonderful climate, probably unequaled in the civilized world for grape production, makes the manufacture of wine easy and certain, and the great fertility of its vineyards makes the cost so reasonable that there should be neither excuse nor incentive for adulteration.

The only drawback is the distance of California from the consuming centers which makes the transportation of wine very expensive. This disadvantage will be lessened with the completion of the Panama canal. In anticipation of this, immense wine storage establishments are being erected on the shore of the bay of San Francisco, whence wines can be drawn direct into tankage on board ocean-going vessels; thus also minimizing the daily enhancing cost of shipping cooperage.

In the not far distant future, the consumer should be able to procure pure, sound, healthful California wines in every center at a price little if any more than bottled mineral water or beer.

If the same freedom from Revenue restrictions and criticisms in the family were allowed to the naturally fermented product of the fruit, *grape*, as is allowed to the alcoholic product of the fruit, *apple*, the grape-growing areas of the United States would be rapidly covered with vineyards, and the industry, which now has a capital engaged of over one hundred million dollars, might require the resources of a United States Steel Corporation to carry on its business.

Meantime, encouraged by the prospect of protection under the Pure Food Laws covering correct labeling, grape-growers are turning greater attention to the production of the finer varieties which, while giving a lighter crop than the commoner vines, yield a quality of wine which when properly handled and matured will give American vintages, under distinctive names, in original packages from producer to consumer, as great a vogue as the "Chateau," and "Schloss" and "Champagne" wines of Europe.

There is no industry which has appreciated and looked forward to the benefits to be derived from the application of Pure Food and correct labeling laws more than the American grape and wine growing industry, which will, at all times, be found anxious and desirous of co-operating with National and State officials in their endeavors to fairly construe and apply these laws.

Prosecution of Whisky Cases Under the Pure Food Law

THE question of whether the Department of Agriculture and the Department of Justice would prosecute violations of the Pure Food Law as far as the marking of whiskies is concerned has been one which has caused considerable anxiety to the trade at large. It was the belief of many that the opinion of the Attorney General as recently expressed would be the law in the case and would be enforced as such until it was overthrown by the courts, if such should be the case.

In order to ascertain the attitude of the Department our Washington correspondent was instructed to visit the Department of Justice and get their views upon the subject. On July 1st he was informed that no decision had been made regarding the proposed suspension of prosecutions of whisky cases under the Pure Food Law pending the settlement of a test case to be made. It was stated to him that the statement of facts to be used as a basis for the test case had not yet been submitted to the Department of Justice and that the question of the prosecution of reported violations of the law would not be settled until a test case had finally been made up. In the meantime the Department of Agriculture will investigate all reported violations and where infractions of the law are found to exist these cases will be reported to the Attorney-General for action in accordance with his approved opinion. It will be then for the Attorney General to decide whether to order such prosecutions in such cases or to hold them up until the test case is decided judicially. Our correspondent informs us that while it is not yet officially decided, it is more than likely that the latter course will be followed. While it is true, of course, that the Attorney General has declined at this time to promise immunity from prosecution, pending the decision of the test case, it is entirely probable that he will withhold prosecution in every other case reported to him by the Secretary of Agriculture until the questions at issue in the test case have been judicially determined.—*Bonfort's.*

Hawaii's License Law Attacked In Court

HONOLULU, July 8.—The new license law has been attacked in the courts. A temporary injunction has been issued restraining the board from issuing any licenses on the ground that a majority of its members are ineligible to membership and that, therefore, the board is an illegal body. The board has already acted favorably on most of the applications for license, and these have paid their fees and are being allowed to run. On the islands of Kauai and Hawaii the license boards have not yet acted and all saloons are closed.

Protest of American Wine Growers

As a matter of abstract justice, to say nothing of commercial consequences, still wines and champagne should never have been included in section 3 of the Dingley law, known as the limited reciprocity section. There is no interest in peril or in ethics who so deserving and so important a branch of American industry as that of wine growing should have been singled out for sacrifice on the altar of foreign trade sympathy. Nor would this industry have been thus marked for slaughter, we feel sure, if the framers of section 3 had rightly comprehended the magnitude of the interest and its economic ratio in respect of capital invested, wage earners employed, wages paid, and money disbursed in the purchase of grapes grown by American farmers.

It was not until well along toward the close of the nineteenth century that American wine production began to come to the front in the matter of popular recognition of the intrinsic merit of American still and sparkling wines, and that American wine consumers showed a disposition to realize that a foreign label is not necessarily a certification of superior quality. During the last seven years, in the hands of high class business men of means, men of scrupulous integrity, men of expert knowledge as to methods and processes—a great advance has been made in American wine production alike as to quantity and quality.

It is a fact that to-day, as regards purity, correctness of fabrication, bouquet, flavor and quality, American still and sparkling wines of standard vintages average higher than the general look of imported wines. This is the simple truth. Not long ago at an important festive function, where not none but American wines were served—precaution being taken to cover the labels—the guest of honor, a foreigner and a connoisseur of the first rank, expressed his enthusiastic appreciation of the beverages, from sauterne to champagne inclusive, and was greatly surprised when informed that every drop was the product of American vineyards and American wine presses.

This much is premised as giving point and force to the vigorous protest against the tariff concessions on wines granted by the United States in the German agreement and to be forthwith granted in full under a similar agreement with France, adopted June 25, 1907, at the annual meeting of the American Wine Growers' Association, at Hammondsport, N. Y. The protest took form in the following resolution:

Resolved, That the American Wine Growers' Association in annual meeting assembled respectfully protests against a foreign trade policy that involves discrimination against certain industries for the benefit of certain other industries. Such a policy is in its essence and in its practical operation inherently unfair. This association earnestly requests that the United States Government will refrain from extending to any foreign country tariff concessions directly calculated to increase the competition of foreign wine makers with the wine producers of the United States. Under the management of the enterprising and conscientious men, and in a material degree aided by a protective tariff, the wine industry of the United States has developed rapidly within the last few years.

In 1880 (by official statistics) there were in the United States 117 establishments engaged in wine production; in 1900 there were 359 establishments, and in 1905, 456. In 1880 the capital employed in wine production amounted to about $12,000,000; in 1900 to about $60,000,000, and in 1905 to about $71,000,000. Thus it will be seen that the establishments have nearly quadrupled in number, the capital invested has been more than multiplied by six, and the output is considerably more than five times greater than in 1880.

In view of these evidences of the increasing importance of American wines, of the steady increase in plants and in capital employed, and in view of the important relation which the wine industry bears to American agriculture, it would seem an act of discrimination and injustice to expose this industry to unequal competition from foreign wine producers. This is true not alone as to still wine production, but also as to champagne manufacture. The association therefore urges upon the Government the retention of full tariff duties on foreign wines of every description. The proposed reduction of $2 per case on champagne and 20 per cent on still wines from Germany and France will not result in reducing the cost of such wines to consumers, but will diminish the Treasury receipts and place in the hands of foreign champagne exporters the gift of $2 per case and 20 per cent on all wines to be used in substituting foreign wines in the United States. It is the view of this association that the tariff concessions authorized in section 3 of the existing tariff law, so far as such concessions relate to wines, should not be extended to any foreign wine producing country.

Resolved, That a copy of this resolution be forwarded to the President and to all members of the Congress of the United States.

The extent to which the economic conditions of wine production in this country have developed that industry in the past twenty-five years, as set forth in the statistical portion of the resolutions above quoted, will come as a surprise to many people. We do not suppose that the executive authorities at Washington have any conception of the aggregate and commercial value of the industries which they so cheerfully consented to sacrifice for the placation of Germany and France. Yet what they have actually done is to attack a basic State American wine growing. They have administered a slap in the face to some of the most fruitful wine-growing sections which the Republican party relies upon for its supremacy—such sections as New York, Ohio, Missouri and California, where thousands of farmers have made profitable this vast areas of grape growing and where value depends chiefly upon the demands of the wine presses, and where many millions of capital and a big army of wage earners are employed in grape and wine production. To needlessly expose these interests to the free competition of foreign wines and to place a bounty upon increased importation through tariff reduction is morally an act of gross injustice, economically a blunder and politically a piece of downright folly. The wine growers will fatally resent this discrimination, and they are big enough and influential enough to make their resentment worth considering by any political party.—From the *American Economist*, Friday, June 7, 1907.

Mr. C. J. Wetmore, president of the firm of Wetmore, Irwin & Co., of California, producers of the Young Burgess vintages, arrived in New York on June 15th. Mr. Wetmore can be seen at the firm's office, No. 10 West 33d street, this city, where he will remain for some time. Mr. Elmore Degen, the New York representative and manager of the concern, will return with Mr. Wetmore to California, where he will combine business with pleasure.—*Wine and Spirit Gazette*.

OLD BRANDY

FOR SALE IN THE ORIGINAL PACKAGE
FIFTEEN AND SIXTEEN YEARS OLD

Julius Paul Smith, Livermore, Cal.

WINE AND BRANDY EXPORTS BY SEA

EXPORTS OF WINE BY SEA.

	Gallons.	Value.
		$ 95
		1,156
		1,818
		181
		6,899
		11
		1,833
		28,076
		159
		75
		1,785
South America ..		915
		$66,743

WHISKY.

	Cases.	Gallons.	Value.
	10	50	$ 250
	167	108	1,211
		646	3,169
	11		86
	198		1,389
Total	387	804	$9,452

BRANDY.

	Cases.	Gallons.	Value.
		28	$70
			25
Central America .		60	58
Hawaiian Islands	6	27	104
	9	115	$257

BEER.

	Packages Bottled	Packages Bark	Value.
	1		$13
	140		770
	12		28
Hawaiian Islands	458	533	5,322
	1		11
Tahiti	21		190
Total	634	533	$6,347

EXPORTS MISCELLANEOUS WINES AND LIQUORS.

[illegible] 1 cs Champagne, 1 cs Porter, 1 cs Ale, 2 cs Grape Juice, 1 cs [illegible]

[illegible] 1 cs gals Vermouth, 1 cs 2 kgs Liquors

[illegible] 1 cs Ale, 1 cs Mineral Water, 1 cs Champagne

[illegible] 1 cs Champagne, 3 cs Cherries in Maraschino, 1 bbl 1 cs Wood Alcohol, 1059 gals and 1 cs Spirits, 35 cs Vermouth, 5 cs Rum, 25 cs Ginger Ale, 52 cs Mineral Water, 1 cs Cider.

[illegible] cs Grape Juice, 1 cs Cherries in Maraschino

[illegible] cs Mineral Water, 5 cs Cider, 1 cs Ale, 1 cs [illegible]

To Philippine Islands .....50 cs Grape Juice

[illegible] 2 cs Alcohol

Total [illegible] cases, 2 barrels 3 kegs 1587 gallons

Value [illegible] $10,029

LASH'S BITTERS
TONIC LAXATIVE

IMPORTS BY SEA

IMPORTS BY SEA.

JUNE 15TH to JULY 15TH, 1907

FROM LIVERPOOL (VIA ANCON)—Per steamer San Juan, June 20th.

50 cs Beer .....Order.
50 cs Whisky .....Order.

FROM PUGET SOUND—Per steamer Cza of Puebla, June 21st

163 cs Liquors	American Mercantile Company.
100 cs Whisky	Bergfeld, Phoppe Co.
100 cs Whisky	L. Sc Eaby & Co.
150 cs Whisky	I. Gerstman & Co.
250 cs Whisky	Sherwood & Sherwood.
250 cs Beer .....James-Force Company.	
500 cs Gin .....V. W. Gaskill.	

FROM KOBE—Per French steamer Amiral Jaureguiberry, June 22d

20 tubs Sake .....Order.

FROM ANTWERP—Per British steamer Strathavon, June 23d

100 cs Benedictine	Order.
3 hhds Wine	Order.
5 octs Wine	Order.
102 cs Brandy	Order.
525 cs Gin	Order.
525 cs Vermouth	Order.
507 cs Wine	Order.
19 bbls Wine	Order.
1443 cs Mineral Water	Order.
190 cs Cognac	Order.
50 octs Cognac	Order.
8 bbls Cognac	Order.

FROM LIVERPOOL—Per German ship Peru, June 23d.

200 cs Whisky	C. W. Craig & Co.
145 cs Brandy	Sherwood & Sherwood.
20 cs Bitters	Sherwood & Sherwood.
15 cs Lime Juice	Sherwood & Sherwood.
70 bbls Ale	Sherwood & Sherwood.
5 hf bbls Ale	Sherwood & Sherwood.
5 csks Bottled Ale	Sherwood & Sherwood.
10 cs Cordials	Sherwood & Sherwood.
250 pkgs Ginger Ale	Wm. Wolff & Co.
10 bbls Sarsaparilla	Wm. Wolff & Co.
200 cs Benedictine	Wm. Wolff & Co.
1 hhd Scotch Whisky	Pacific Union Club.
150 cs Beer	Crown Distilleries Co.
1 cs Mineral Water	Order.
200 bbls Ale	Goldberg, Bowen & Co.
50 cs Whisky	Roth & Co.
133 octs Sherry	Roth & Co.
150 cs Whisky	De Fremery & Co.
1083 cs Stout	Order.
565 cs Ale	Order.
885 cs Whisky	Order.
660 cs Gin	Order.
50 cs Benedictine	American Mercantile Company.
60 cs Benedictine	Goldberg, Bowen & Co.
100 cs Benedictine	S. Levy & Co.

FROM PUGET SOUND—Per steamer President, June 28th.

75 bbls Beer .....C. H. Dieckerest.

FROM HAMBURG—Per German steamer Theben, June 29th.

75 cs Spirits .....Henry Campe.

FROM ANTWERP (Same steamer.)

130 cs Spirits	Order.
8 bbls Wine	Order.

FROM LONDON (Same steamer.)

2 csks Whisky .....Order.

FROM MAZATLAN (Same steamer)

1 kg Mescal .....Order.

FROM HAMBURG (Same steamer)

1 cs Wine .....Order.

FROM GENOA (Same steamer).

3 bbls Vermouth	Crown Distilleries Co.
120 cs Wine	A. Cora.

FROM CADIZ (Same steamer).

5 octs Wine .....Louis Taussig & Co.

ERNST SCHRAUBSTADTER Established 1864 EMILE A. GROEZINGER

A. FINKE'S WIDOW
CHAMPAGNES
WINES AND BRANDIES
809 MONTGOMERY STREET, SAN FRANCISCO
Telephone Temporary 709 Cable Address FINKE

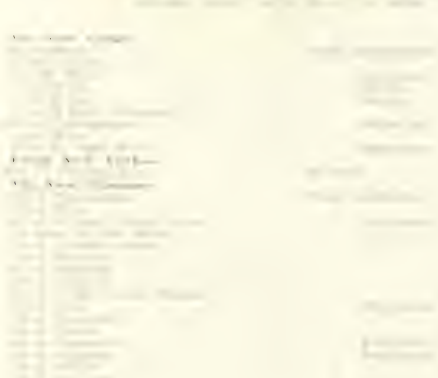
From Susquemac Distilling Company

CINCINNATI, July 1, 1901.—On and after this date the business of James Levy & Bro., distillers and distributers of the highest grades of Kentucky bourbon and rye whiskies, will be conducted under the corporate name of the Susquemac Distilling Company, successors to James Levy & Bro. We thank you for your patronage and solicit a continuance of your valued good will.

Cordially yours,

THE SUSQUEMAC DISTILLING COMPANY,
Successors to James Levy & Bro.

Imports by Rail in Bond.



Alcohol Factory

OAKLAND.—F. Hartmann & Co. Erected, Dec. 8. Vendor, Kinnear Crane, and others. See directors in 8 company put forward here for the purpose of manufacturing denatured alcohol and all other kinds and other ingredients. Robert Kinnear, one of the directors, owns the ground. Ground will probably be chosen as a site for the factory. The company is capitalized at $1,000,000.

You Can Class a Man by the Clothes He Wears

BE IN THE A-1 CLASS

I can make you togs from the simplest to the swellest. Prices right.

P. F. Pinnella

Men's Tailor

61 Montgomery Ave.

San Francisco, Cal.

LOS ANGELES DEPARTMENT

LOS ANGELES, July 20.—The usual warm weather has brought on an [illegible] in the trade, and now vacation is the principal outing. Among the larger wholesalers the quietness is very noticeable, and the family liquor stores, of which Los Angeles has more than most cities of its size, feel the falling off in trade more acutely. The retail trade has held up quite well, owing to the fact that at this time of the year there is an influx of summer visitors in from the desert, and in all the downtown barrooms the sunbronzed man from Arizona and Southern Nevada is considerably in evidence.

The Los Angeles wholesalers have quickly realized the importance of the trade of the Nevada mining towns and all the leading houses have their regular desert routes over which their travelers make the rounds, with the result that a nice large percentage of that trade is now contributory to this city. One satisfactory feature of the desert trade is the quality of the goods ordered, most houses reporting that the bulk of the orders are for high grade goods, principally case goods of the standard well-known brands. The financial features of the desert business is also agreeable, most of the buyers being ready to discount their bills.

The thirsty man at the seashore is having his tribulations this warm weather, the majority of the beach towns being "dry." The long-haired arbiter of other people's affairs is in his element and keeps hot on the trail of the "blind pigs" and raids throughout the beach resorts are frequent. At Long Beach the other day several thousand dollars' worth of liquors were seized and poured out in the gutters, and now the druggists of that burg require the "high sign" before there is anything doing in the tea pot line.

At Pasadena, the authorities are making war on the soda-fountains and soft-drink dispensaries, because of the prevalence of "temperance beer," a concoction that is accused of containing too large a percentage of alcohol. As a result, many of the proprietors of these places have been required to appear before the courts and explain why they should not be considered in the "blind pig" class.

The manager of one of the oldest houses in the trade here was commenting on the radical change which the business generally has undergone in Southern California in the past few years. Formerly, where the bulk of the business was done in bulk goods, and largely of private brands, now the larger percentage of its business is in case goods of high grade, or small lots of standard brands of straight whiskies in bulk. One reason he gives for this, is the invasion of the Coast territory by the distillers' agents of the East, who will ship lots of a few barrels direct from the distillery, at the same figure offered the wholesaler here. Another is the flooding of the Western market with bulk goods of low grade, principally cheap blends, until now the consumer is disposed to look askance at the usual offering over the bar and demand, instead, some standard brand of case goods, except in those places where the quality of the bar goods is known to be as represented. This has tended somewhat to reduce the profits of those houses having their own brands, but has, we believe, raised the standard of the goods now being offered for consumption in the majority of retail places.

Several new applications for licenses are now before the Police Commissioners, mostly transfers, owing to change of ownership. M. J. Starin, 422 North Main street, has applied for a wholesaler's license. A Chinese, George C. Lem, known as the "King of Chinatown," has applied for a retail license, but it is doubtful if it will be granted, as the Board has discouraged the giving of permits to either Chinese or Japanese. There are two or three Japanese who have permits, that are granted in connection with a restaurant. These are kept under close supervision and so far have given no trouble. Being patronized entirely by their own race, they do not conflict with the business of other retailers, but their existence is frowned upon by the Commission and their number will undoubtedly be held at a minimum figure hereafter.

Owing to the concentration of the Federal business, represented in the new Postoffice and the County Courthouse, in the vicinity of North Main and Temple streets, the merchants on North Main have joined in a protest to the Police Commissioners against the granting of any more retail licenses to applicants for that section of the city. As there are already quite a number of places in that neighborhood, the protest will probably be honored by the Commissioners.

There have been rumors of impending war in the brewery field here and many of the thirsty denizens of East First street groggeries have visions of "two for a nickel"; all this because Maier bought out Zobelien in the Maier & Zobelien Brewery after many months of dissension, and Zobelien in turn bought the controlling interest in the Los Angeles Brewery and intends, according to report, to very materially enlarge the capacity and make a stiff fight for trade.

Leon Escallier, the well-known Aliso-street wholesaler and retailer, is taking a well-earned vacation in Europe. He left here in the early part of last month for a six months' trip to the "old country." He will spend several weeks at his old home in Southern France and visit the wine districts, and while there will endeavor to secure some of the agencies for Southern California of some of the fine wines and brandies for which that district is famous.

Joe Melczer, of Jos. Melczer & Co., is having the time of his life on his trip around the world. When last heard from he was in the Holy Land and heading toward Europe, where he will be joined by Mrs. Melczer. They will spend several months visiting the principal cities of the Old World. In the meantime, J. Summerfield, his brother-in-law, is looking after the affairs of the company's big business here in Los Angeles.

Locally, the wine trade is quiet. Many of the residents have gone to the mountains or the seashore for the warm weather season, which means the loss of their trade during their absence. Several of the small family liquor stores, branches of local houses, have consolidated to save rental and other expenses. In fact, this part of the business has rather been over done here and the reducing of their number is only an adjustment to meet existing conditions. The pernicious activity of our prohibition friends is very largely responsible for the number of family stores existing here. In their anxiety to regulate the affairs of their neighbors they do not hesitate to make their condemnation of the business man who is seen en-

trying a saloon felt in some [illegible] as a consequence the home supply for those who enjoy their wine, etc., has become quite a feature, and the back alley delivery is patronized by many business men, pay no prohibition [illegible]. In fact there is one family store that advertises to deliver goods put up in packages and delivered in a grocery wagon, thus throwing dust in the eyes of the enemy.

Eastern shipping trade in general has been good, all the large houses have been shipping freely, and by the time the vintage season arrives the cellars will be in shape to take care of the new wines. Some distilling is going on, principally of the odds and ends of the cellars and of unsatisfactory wines.

The Italian Vineyard Company report their local trade as holding up well for this season of the year. Eastern shipments have taken up most of their time and have been particularly heavy. Mr. Barlotti, the secretary of the company, states that their vineyards are in splendid shape this year. Many acres of new vineyards are coming in bearing this season. This, with an entire absence of pests of any kind, promises to give the company a largely increased yield, if the weather conditions be even now and the vintage continue favorable. From the present outlook, they expect to handle some 15,000 to 18,000 tons of grapes at their immense plant at Cucamonga.

The Southern California Wine Company report business exceedingly good as regards Eastern shipments, with the local trade holding up well for the summer months. Their distillery is busy at the present time in the manufacture of cognac, of which they intend making quite a quantity. Mr. Hugo Goldschmidt, president of the company, reports their vintage prospects as excellent, the vineyards being in prime condition with a good setting of grapes, and with continued favorable conditions, a splendid vintage season is in prospect.

Charles Stern & Sons are having a most satisfactory business in Eastern shipments, the demand being heavy, and everybody is busy at their big Macy-street plant getting out shipments. At the present rate the wines are moving out, their plant will be in fine shape to handle the coming vintage. Mr. Stern reports that their vineyards are looking exceptionally well and from present indications will yield heavily. X.

The Albion Brewery

IT would be extremely interesting to sketch, in a cursory manner, the history of English Ale and Porter brewing in San Francisco, from the initial experiment made by [illegible] Harrison, who lived in the old "[illegible]" on Dupont street, in early days, to the up-to-date Albion Brewery of the present time. Harrison's effort was successful, but was soon dropped. Then came the Swan Brewery on 13th and Dolores streets, which did a good business in the early 70's. About this time M. H. [illegible], a scientific brewer, came from England and searched high and low to find the right character of water with which to brew the English beers or malt liquors.

After spending considerable time in the search he gave it up and, curing the losses, bought some land in South San Francisco near Hunter's Point. Here he built a home and bored a well. Very fortunately the water from it proved, when analyzed, to be just what he was looking for, and the Albion Beer and Porter Brewery was built and completed in 1875.

In succeeding years, as trade grew, a cellar was tunneled out of the solid rock, which is now 400 feet long and 12 feet wide by 10 feet high. This makes an ideal place for aging ale and porter, as the temperature never varies winter or summer from between 60 and 61 degrees. As trade demanded, the plant was enlarged and perfected until today it is in fine order with all modern appliances, and has a capacity of 8000 barrels a year. With time the demand for Albion Ale and Porter grew all over the Pacific Coast, because of the purity and excellence of the output, and the medicinal properties recommended it as a fine tonic—very strengthening and easily digested.

The Albion is the only English ale and porter brewery west of the Rockies and by the competent hands now directing it, is proving a remunerative and flourishing industry. The beer is brewed according to the most approved systems in that country, under the competent management of H. [illegible], a fully qualified English brewer. The business is now the property of a copartnership consisting of W. M. [illegible] and H. [illegible] and is at present carried on in a temporary office at 1000 Golden Gate avenue.

The Pabst Brewing Co. will erect a magnificent building on the northeast corner of Powell and Ellis streets. It will have a frontage of 115 feet on Powell and 64 on Ellis street, and will be six stories and basement in height. The upper portion of the building will be part of the Golden West Hotel and the basement is to be used as a great Rathskeller which is to be fitted up in magnificent style. The contracts thus far aggregate $225,000.

HANLEY
RYE WHISKEY
"GOOD GOODS"
HANLEY MERCANTILE CO.
Wholesale Wine and Liquor Merchants
835 FLORIDA ST. SAN FRANCISCO, CAL.

PACIFIC WINE & SPIRIT REVIEW
JOURNAL OF VINICULTURE
Editor
San Francisco, California

The French Wine Growers Troubles

THE troubles of the French wine producers of the Herault with their alleged exposure to the wholesale sophistication and adulteration of wine have been heralded to the world through the medium of the daily and periodical press. Whether or not any or little of these bogus wines are exported, cuts little figure in the effect that will follow, because the average reader will not discriminate as to whether such wines are made for home consumption or not. The point is that these exposures have given a blow to the French wine trade that it will be long years in rallying from. In this country, where there are few connoisseurs of wines, and where the majority of wine drinkers drink by the label, there will certainly be a great falling off in the consumption of French wines, because of the fact that the American press has taken special interest in calling attention to the exposures in France and to the fact that the United States is a producer of as wholesome wines as can be found anywhere. In another column we produce a number of extracts from representative publications throughout the land, and a clever cartoon, which go to show the general sentiment. This is that the American wine makers will be greatly benefited through the troubles of their French competitors.

The German Reciprocity Outrage

ELSEWHERE in this issue will be found an editorial article from the *American Economist*, on the recent act of the Government in granting a concession to Germany in the way of a reduction on the tariff on sparkling wines, and its effect upon the wine industry of the United States. The article is written by one who knows his subject well and also knows how to treat it. It certainly shows the weakness of that portion of the Dingley Act which makes it possible for the State Department to give concessions by which one branch of industry in the country is benefited and another injured. It should be read by every wine man in the country, and every man who does not believe in the "jug-handled" operations of the reciprocity law.

American Wine Growers Association

ELSEWHERE in these columns will be found a report of the work of the annual meeting of the American Wine Growers Association. Considering the membership, the attendance was good and representative as well. The work of the year was reviewed and present conditions and future prospects considered and found quite encouraging. Through general discussion, the members got a pretty good idea of the scope of the proposed work of the organization and what is as important, better acquainted with each other.

Resolutions leading to the betterment of the conditions in the American wine industry were adopted, copies of which will be found elsewhere in this issue.

Advertising Asti Wines In Glass

DURING a recent trip to New York, President Rossi of the Italian-Swiss Colony created a branch establishment in New York for the handling and selling of the wines of the Colony in glass. The wine is shipped from California in bulk and bottled in the New York branch and supplied the trade in the Eastern states, that depot acting as the bottling and distributing point.

Speaking of the result of the campaign to introduce the pure and wholesome wines of California into general consumption, Mr. Rossi stated that while a great deal more wine was being sold he considered that the present efforts were only in the way of preparing the ground and sowing the seed. Money was being spent freely for advertising purposes and Mr. Rossi was free to admit that as far as the enterprise had been carried, the results were satisfactory.

It is gratifying to be able to give the foregoing announcement that one of the leading wine institutions of the United States has laid down a plan of advertising for the purpose of making their brands of wine generally known to the people of the United States. As their brands are standard, whatever progress they make, will be to the benefit of the California wine industry in common. Success to them.

The California State Fair

THE California State Agricultural Society will hold their annual fair beginning September 2nd. Secretary J. A. Filcher has worked hard to create added interest in the institution, and aside from the regular prizes offered in competition, he promises some unique attractions much out of the regular order, his aim being to get the people inside the gates. In our judgment, the California wine men should give more attention to these State fairs than they do, by having their products represented there.

Passing of A Great Temperance Worker

FRANCIS MURPHY, the greatest and most consistent of all the modern temperance advocates, died during the month at a ripe old age. His work was along the lines of persuasion, and his motto, "Charity for all and malice towards none." Unlike later day Anti-saloon workers, he never abused the liquor dealer, but on the contrary he declared some of the best men of the country were engaged in that business. He urged men and women to be sober and temperate, more effectively than any man in his day. He pointed out the blessings of sobriety and in his efforts he met with wonderful success. He did not believe in either local option or prohibition, being fully convinced of the futility of trying to make people teetotalers by law. It is a pity, indeed, that there are not more Francis Murphys and less of the agitators that are now engaged in the work of oppressing the liquor traffic.

Peace to his ashes.

Sulphur Ruling Not Annoying to Wine Men

WE have received several inquiries as to whether or not the ruling of the Department of Agriculture as to the use of sulphur, in connection with food products, will apply to wine making. So far as we can learn the quantity of sulphur properties retained in the wines after sulphuring is so infinitesimal as to leave it entirely without the scope of the ruling.

Thanks From Clara Bell Brown

San Francisco, July 10, 1907.

EDITOR WINE AND SPIRIT REVIEW—DEAR SIR: Accept my thanks for the statement in your editorial columns as to my freedom from any obligation to any corporation. The constant attacks upon me from members of so-called moral and abstinence organizations are the best means of reply to the attention the public has given to my utterances, that occur to them. The W. C. T. U. has two methods of work. One as a common drinking upon details of crime—which in itself is most ruinous to the living, and to those defenseless ones who are about to enter life. The other method is malevolent slander of all who differ from them. I take your statement as the official denial of any sale to any corporation. I have thought that my modest style of living was sufficient. But the W. C. T. U. beast of all, should attack me. I have the Arab idea of life. I do not lift my tongue against those with whom I have broken bread.

So many of this famous organization have accepted my hospitality, and refreshed themselves from sparkling wine or stronger "tonics," at my expense, that a most surprise held me, when I read their statements. One does feel a little sore, when the wayfarer uses our "wine and oil," and then abuses the giver.

Sincerely,

CLARA BELL BROWN.

Percy T. Morgan and the Pure Food Law

PERCY T. MORGAN, president of the California Wine Association was a delegate to the convention of the Agricultural Chemists, held at the Jamestown Exposition on June 18. By request, Mr. Morgan read a paper on "American wines and the Pure Food Law." It is not only a very concise and able presentation of the situation of the domestic wine industry, with respect to the National Pure Food Law, but as to other matters which largely affect the progress of the industry. Mr. Morgan has given the subject careful thought and his address should be read by every person whose interests are identified with the wine industry of California. Elsewhere in these columns we give the full text of the paper.

Theodore Gier on the Situation

THEODORE GIER, the prominent Oakland wine merchant, whose business acumen is well known, reports that the Gier vineyards in Livermore Valley, St. Helena and Napa, collectively and individually are showing better than they have done for the past ten years. He is of the opinion that this year's vintage will be a repetition of that of 1897.

As far as his travels went, and he had seen most of the vineyards in the neighborhood of his own, he believed that this prosperous state of things was general throughout Napa and Livermore Valley and he had every reason to think in Sonoma county also. When asked what he considered would be the effect upon the trade by this very large and generous crop, Mr. Gier said that he expects to see a reduction in the price of grapes of fully 25 per cent, in spite of the fact that the fire in San Francisco last year practically destroyed all wine stock, and last year's crop was small. He pointed out that wine had already fallen 15 to 20 per cent. as against prices given at last year's vintage season, and he thought it would go still lower—may be 10 per cent. He expected business in Oakland very good, but he considered that industrial troubles in San Francisco had been felt there—in fact throughout the State to some degree.

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LOS ANGELES

Californian Describes Revolt of Wine Growers

AN interesting letter concerning the recent uprising of wine growers in southern France in protest against the condition that made possible, under official sanction, the prosperity of the manufacturers of spurious wine and the impoverishment of the vineyardists, has been received by A. Sbarboro, secretary of the Italian-Swiss Colony, from Joseph Napthaly of the firm of Napthaly, Frankenheim & Ackerman, this city. The letter follows:

"Under another cover I send you a newspaper containing an official statement of the adulterants used by French wine makers in producing the "French wines" our California and eastern friends so much delight in. As our California papers have published something of the crisis in the wine regions of this great country, all readers must now know the fact that the stuff which was labeled to them as pure French wine was, in the majority of cases, nothing but poor, poisonous liquids concocted by chemists skilled in the art of counterfeiting, at least to the taste, the pure article produced from grapes.

"The uprising in the wine growing sections of France is a revolution. Public buildings are being destroyed, officials are burning their scarfs of office in public and refusing to perform their functions; the populace is refusing to pay taxes and hundreds of thousands of people are in open revolt.

"So serious is the condition of affairs that the president of the republic and the ministers who were to go to Bordeaux to attend a naval review dare not absent themselves from the seat of the government.

"The chamber of deputies has endeavored to enact laws for the benefit of the wine growers. Some members, not looking deep enough into the evil, thought they could help the sale of wine by making the government supply all soldiers and natives with a ration of wine daily. This caused those deputies whose clientage is brewers to suggest to add beer to the ration; then another, who lives in an apple country, wanted to add cider. But this is a reformation government. Why, my dear Sbarboro, everything here is politics. Clemenceau wants to remain in office and therefore caters to both sides. Jaures wants to put him out and go in himself and therefore he and his party denounce everything that Clemenceau suggests and ridicules his efforts to calm the country.

"The trouble is with the wine makers who make 'wine,' 'good French wine,' without using much if any of the products of the grape. This stuff is prepared by chemists and is made to taste like wine. The newspapers I send tells you the chemicals that are being used in making wine. The result of this fraudulent manipulation is that the vineyardist can't sell his must. The wine maker can make wine without him and therefore the farmer who works from one day to the other for nearly an entire year to produce a good grape gets into debt to produce it, but can't sell it. His family is starving and the sheriff threatens to sell his effects for the debt incurred. What is left but open revolt against a condition that makes it possible for the wine maker to rob him?

"The government has passed a stringent law providing for a thorough inspection of the brick wine factories and has provided very severe penalties for the adulterant; and worse, he will be, if detected, forever deprived of engaging in the business of wine making or dealing. In addition the government has passed stringent laws against the use of sugar or other sweetening substance generally used for the refermentations of the chemically prepared stuff called 'wines.'

"You ought to get hold of these French papers and assist in having that crime against the people's health exposed. It may satisfy some of our friends who insist on French made wine at their table that they are imbibing rank poison, which sooner or later will destroy their digestive organs and make wrecks of their lives. They surely know that California wine, such as you, the California wine association, Lachman & Jacobi, Gundlach, Schilling and others sell, is absolutely pure.

"JOSEPH NAPTHALY.

"Paris, June 27."

Old Forester

"OLD FORESTER," one of the best and purest brands of whisky on the market is rapidly gaining favor on the Pacific Coast, particularly in California. Probably in no other State can be found better judges of the genuine article than in our own. The Argonauts brought this distinctive feature with them, when they crossed the plains in '49; it flourishes to-day in their descendents, and we challenge all the Colonels of Kentucky to better it. Therefore when we say that this old, well known and reliable brand, is gaining favor here, we pay it a high compliment, for if it was not all that its makers, Brown-Forman Co., of Louisville, Kentucky, claim for it, public recognition of its merits, would not have been so marked here. In fact business on this Coast has increased so rapidly, that it has become necessary to establish a distributing point in this city under the management of J. M. Craig, assisted by Walter A. Radius.

In a recent interview Mr. Craig stated that he had travelled the entire coast from San Diego to Butte, Montana, and had arrived at the conclusion that this city was the best and only place where a distributing point could be advantageously established. In fact, in his opinion, in the near future San Francisco would occupy the same position in relation to the West that New York does towards the East. It was therefore decided to open a permanent distributing point here, so premises have been leased in the handsome three-story pressed brick building at Nos. 705 and 707 Sansome street, north of Jackson, with a floor space 30x80 feet, a suit of handsome offices and a concrete basement of the same area. The management is now prepared to supply "Old Forester," as well as their other whiskies to all Coast points and hope to keep pace with the growing demand for this popular whisky. The premises are conveniently fitted up and have a very useful side opening upon Gold street through which all shipping can be done.

Chapman & Wilberforce, dealers in champagnes and vintage wines, formerly agents for "Old Forester," in this city, have offices there also, and it is understood they will continue to handle this whisky as far as local demand is concerned. In the south the Lagomarsino Co., of Los Angeles, will represent Brown-Forman Co., locally, while the mountain and mining division of this State will be handled by E. Marre & Bros., of Jackson, California. Mr. Craig is represented by numerous other agents scattered over the immense extent of western territory dependent upon the San Francisco distributing point, comprising California, Oregon, Washington, Idaho, Montana and Alaska.

On behalf of Brown-Forman Co., Mr. Craig desires to extend a pressing invitation to former patrons, dealers generally, and all interested in the success of good whisky made and put up in strict compliance with the Pure Food Law, to visit him at his new home on Sansome street, where will be found a perfect whisky, viz:: "Old Forester."

Redwood Cooperage

The article which appeared in the June issue of the *Wine and Spirit Review* on redwood co-operage should have been accredited to the San Francisco *Chronicle*.

National Wholesaler's Convention

THE twelfth annual convention of the National Wholesale Liquor Dealers Association of America was held at Atlantic City, N. J., June 18 to 20, inclusive, and was one of the most successful the organization has held. President Wesley Taylor made an interesting address in which he called attention to the success of the Association thereof, to their previous campaigning, to the evilness of the wine and liquor tax by reason of their not being properly organized, to the absolute necessity of improving the status of the retail liquor dealer and the need of some way to combine the wine and liquor element of the whole country in an effort to check the progress of the enemies of the trade. While there was nothing especially new in the statements, they were cleverly assembled and his address would make a good document to be put in the hands of every wholesaler and retailer in the United States.

An attempt was made to materially increase the dues of the members but was finally compromised on raising the dues of all members $50 per year, the $25 dues being abolished. This ruling, however, only affected those members.

J. T. Doherty was elected president and David Strasler was re-elected secretary.

An organization of traveling representatives of wholesale wine and liquor houses was effected, which will be known as the National Association of Wine and Spirit Representatives, and will be affiliated with the N. A. W. L. D. A. The object of the association is to increase the membership of the wholesalers' association through the individual efforts of the members.

The report of the committee on resolutions, among other things, advocated a continuance of the demand on Congress for the reduction of tax on distilled spirits, and to secure the repeal schedule that the attorneys be instructed to [illegible] the bill should permit the presentation of a complete [illegible] of the internal revenue laws and regulations so that the [illegible] officers to secure final presentation of the legislation [illegible] that have grown out of the Pure Food Law, and [illegible] largely increased organization for the purpose of [illegible] the people generally as to the [illegible].

Niagara Falls was chosen as the next meeting place.

The Lanzel Co., Have New Director

WE are informed by the firm of E. H. Lanzel Company, Inc., of 310 Washington St., that they have accepted [illegible] their board of directors. Mr. George J. Thomas, who has also been appointed secretary to the company. Mr. Thomas has served [illegible] and has been identified with the wine business both in San Francisco and abroad, where he has spent a number of years. We understand that after the fire he did not hesitate in going back to his native city and cast his lot with his former associates. Mr. Thomas will take an active part in the management of the affairs of the E. H. Lanzel Company, and will undoubtedly be greatly benefited by his able assistance. Mr. E. H. Lanzel reports a prosperous business for the year past [illegible] and says they are rebuilding their trade principally [illegible] high grade imported wines. They will run their plant to full capacity next season especially at Hartford where [illegible] further improvements are being made for handling their increasing business.

Charles Meinecke & Co.

314 SACRAMENTO ST., SAN FRANCISCO, CAL.

Sole Agents Pacific Coast for

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FROM DUFF GORDON & CO., PORT ST. MARY'S, SPAIN

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"BOORD'S" OLD TOM AND DRY GINS

FROM BOORD & SON, LONDON, ENGLAND

"WHITE HORSE CELLAR"
SCOTCH WHISKEY

FROM MACKIE & CO., ISLAY, SCOTLAND

Lachman & Jacobi's Winery Nearing Completion

PETALUMA is now the home of the largest plant in California for the manufacture of fine wines and grape brandies, the firm of Lachman & Jacobi having established their immense industry here since the destruction of their plant in San Francisco a year ago. That this means much to this section may be gathered from the statement that ten acres of land with splendid shipping facilities, has been secured and is already largely covered by the splendid buildings necessary to the proper conduct of the business. The present capacity is 2,000,000 gallons and when the other buildings have been completed (they are now in course of construction) that will be increased to 4,000,000 gallons. The buildings are all of brick, on cement foundations, strictly modern in every respect and equipped

Western Street Frontage of Lachman & Jacobi's Winery.

with every possible facility for turning out the finest of wines and brandies. The main building is 380x133 feet, the cooper's shop 50x80, the boiler house 40x50, the sherry house 42x152, the bonded warehouse 120x120, while the shipping building and another storage house are being erected, their dimensions being respectively 240x84 and 100x100 feet, all of brick. The firm was first established in 1876, the business engaged in being that of purchasing the finest wines obtainable and getting them ready for market by ageing, blending, etc. However, this became so extensive that the firm branched out and now owns wineries and vineyards in various sections of the State where they raise their own grapes and manufacture wines. This necessitates the maintainance of immense storage and blending plants, which are located here. The firm ships its product to all large trade centers in this country, to Germany, Honolulu, China and Central America, the export trade being constantly increasing. The firm is recognized by the trade everywhere as the producer of the best wines and brandies possible to manufacture which accounts largely for the rapidly increasing demand in all sections. Mr. A. Lachman is president of the company, F. Jacobi, vice president and J. J. Jacobi treasurer. Dr. Arthur Lachman is manager of the establishment at Petaluma. Offices are maintained in San Francisco and New York. Since locating here Dr. Lachman has made numerous friends and already enjoys the high esteem of people in the business, financial and social world. The establishment of this immense plant here means much to Petaluma and vicinity for it will bring the name of this city to the attention of thousands of people in all sections of the world and also means a greatly increased pay roll. —*Petaluma Argus.*

Old Crow Wins Final Battle

An important trade-mark decision in the case of W. A. Gaines & Co., of Frankfort, Ky., against A. M. Hellman & Co., of St. Louis, Mo., brought by the former for the infringement by the latter of the Old Crow whisky trade-mark, has just been decided by Judge Byer, of the United States Circuit Court, of St. Louis, in favor of W. A. Gaines & Co. In his opinion Judge Byer affirms the complainant's title to the trade-mark and grants an injunction and an accounting of profits. The judge reviews the history of the Old Crow trade-mark from the time when James Crow began the production of Crow whisky in Kentucky in 1835 up to the present date, and his decision is in harmony with previous ones on the same question in establishing the right of the Old Crow trade-mark.

It is probable with this decision all litigation concerning the "Old Crow" trade-mark will practically end. This is the determination of long and expensive litigation involving the right of W. A. Gaines & Co. to the exclusive use of the words "Old Crow" as a trade-mark. The decision is clean cut, emphatic and disposes of all the usual contentions made by infringers.

At a banquet given by the American Colony in Paris, at the Palais d'Orsay, in that city, in celebrating the American Independence Day, Veuve Clicquot champagne was used exclusively.

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Distillers and Wholesale Liquor Dealers

SAN FRANCISCO, CAL. LOUISVILLE, KY.

Vineyard and Cellar

The Grape Crop

The annual report on the condition of the grape crop which is usually compiled for the July number of the REVIEW, does not appear in this issue. The editor believes that a later compilation will give far more accurate information. The report will therefore appear in the issue of August 31st.

Beveridge Expects Heavy Vintage In Sacramento Valley

GEORGE BEVERIDGE, Fresno representative of the California Wine Association, last week made a tour of the Sacramento Valley and inspected the vineyards around Woodland, Marysville, Chico and Colusa, and those of the Napa Valley. In an interview with a representative of the Sacramento *Union*, Mr. Beveridge said in reference to vineyard conditions:

"I have been surprised and pleased to find the crop prospect so good. It is excellent all over the State wherever I have been. The Tokay grapes around Lodi look well. There is promise of abundant crops everywhere, and not only that, but a promise of fine quality. It is a generally good prospect, confined to no locality.

"Yes, there is a shortage of old wines, owing to the destruction of so much of the reserve by the earthquake last year, but the shortage is not so great as was feared at first, for the reason that although there was a large amount of fine wines destroyed in San Francisco, we had also a large quantity stored and distributed at other points. The loss was augmented by the fire we had in Fresno last year, which was particularly unfortunate, coming on the heels of the other disaster. The Ohio wine growers cut into our business considerably at that time, and we have been working to get it back, and are succeeding quite well.

"There are plenty of folks who like a drink of good California wine yet, and they have no difficulty in getting it. No, I do not believe that the selling of California wines under French labels is doing great harm to the sale of the State's product. In fact, I think there is not so much damage done in that regard as many people think. There are many people who will drink French wines in preference, but they ask for French wines anyway. We are not afraid to put our wines in competition, for they are good.

"Will prices for grapes be high? Well, it is not easy just now to answer that. No, they will not necessarily be high on account of the losses by the earthquake, for, as I said, there was much wine stored outside of San Francisco that escaped, although much of the reserve stock was destroyed.

"You have some fine vineyards in this county. I visited the Cordova vineyards last year when I was here, and found them in excellent shape. The Natoma vineyard property is a fine one also, and produces some very fine wines. No, I do not believe that it will be dredged right away. I think it has been bought to hold in reserve until the other dredging land has been worked over, and I was told that new land will be set out, so as to keep the acreage up to about the present size.

"Diseases? Yes, some parts of the State have suffered greatly from them. The Napa and St. Helena country suffered heavily from phylloxera when it first appeared in the State, and the Santa Clara Valley has suffered from some disease that we do not know much about yet, but it is being investigated. No, I do not believe the Anaheim disease has spread greatly from the lower part of the State. We have a good government station at Fresno, and hope to realize much good from it."

Livermore Crop Looks Good

Prospects for a good grape crop are excellent. It is still too early to make comparisons with previous seasons as something may yet happen to blight these prospects but there is every indication that it will exceed that of last year.

There is comparatively little mildew this year, weather conditions having been more favorable than last year and the growers being more vigilant and sulphuring in better season.

Thrips, or vine hoppers, are quite numerous in some of the vineyards but have wrought no serious damage as far as reported.

The weather has been ideal, being just warm enough to aid the grapes in developing. The growers say if the weather remains cool until the seeds harden the grapes will be able to withstand hot weather later on especially since the wet winter produced heavy foliage which will shelter the clusters. The abundant underground moisture is also a help in developing the grapes.—*Livermore Herald.*

Wine Grape Prices Are Low

Those who have a crop of wine grapes to sell this season report that the prices offered are very low as compared to the prices of muscat grapes. One grower we hear of is offered only $10 a ton, while muscats under contract are bringing $12 or more at the wineries. We hear of one grower of wine grapes who is thinking of drying his crop.—*Hanford Sentinel.*

Grape Crop Sold

Arbuckle. Several grape crops in this neighborhood have been sold at the following prices per ton: Muscats, $101.25; Sultanas, $113.50; Thompson's Seedless, $123.50. The crop from 203 acres of vineyards was sold at these figures. The crop is to be delivered in the sweatbox unbleached, and 25 per cent of the purchase price of the estimated crop was paid down.

Sanger Winery

Sanger. Improvements are going on at the Sanger winery, which is being put in good shape to handle the wine grapes from the neighboring vineyards. An addition has been built to the storage warehouse in order to accommodate two more big wine tanks of 40,000 gallons capacity each. The distillery is also enlarged and the tankage doubled.

New Winery

Healdsburg. Peter Esala has let the contract for a new winery. Last October Mr. Esala's winery burned down and about 20,000 gallons of wine was lost. The cellar will have a capacity of 50,000 gallons.

Frank Lemoine of Glen Ellen, whose winery has been twice destroyed by fire, believed to have been of incendiary origin, will build his next winery of stone. Mr. Lemoine is persistent in the face of his former disasters and will construct a building that will not be perishable when attacked by the fire fiend. —*Santa Rosa Republican.*

Livermore Vineyards Dying

THE moisture has not stopped the dying of vines in some of the vineyards as feared. Many believed they were delighted from the long drought which made them very prone to phylloxera, the Academy Grapes, mysterious disease and the various other ailments to which they were supposed to be subject. The belief is being forced onto the growers that the fault lies with the age of the vines and that favorable conditions cannot prolong the life of a vine more or shorter span as rule. Notwithstanding there are instances of vineyards reaching an age of 100 years, it is not true of vineyards. A famous French expert who visited this valley last year claimed that the natural life of a grapevine is about twenty five years. The older vineyards of this section have reached that age and some, and must be expected to go. The necessities replanting to keep up the industry but if Sauterne varieties are selected the expense is justified as there will always be a demand for this type of wine and no other vineyard section of the United States, not developed, can supply it.—*Livermore Herald.*

A Pathone of the Mount Pisgah vineyards, comprising several hundred acres, reports that the grape crop has not looked so promising in this valley in years as at present. The yield of wine grapes promises to be above the average, and as the acreage is far below what it was before our vineyards were decimated by the phylloxera ten or twelve years ago, and the demand for California wines is constantly increasing, the price, too, will be all right this season.—*Sonoma Index.*

Dominik Batistich, late editor of a Slavonian paper in San Francisco bought the two Peterson ranches from the Holmes Lime Co. this spring, and has already planted 23,000 young grape cuttings, Mr. Batistich intends to put up his own winery, and later on a distillery, on the place. It was reported that a colony of Slavonians would operate the place.—*Healdsburg Tribune.*

A pest of worms, which resembled tobacco worms and fed on the foliage of the vines, invaded the Wehrle vineyard. The worms are now practically exterminated, after being fought for two weeks, and after having eaten the foliage from about seventy acres of vines. Within seven days from their appearance, the pests was under control.

The large fine stone winery of Frank Cassini, in Rincon Valley, Sonoma county, was gutted by fire on the night of July 4th. The flames are supposed to have been caused by a skyrocket. The loss was $20,000; insurance $10,000. All the equipage and wine were destroyed.

A Perfect Filter

WE wish to call our readers' attention to a new advertisement which appears on this month's issue on Page 12 concerning of the Kaul Knofler Filter Product of Richardson Bros., Cincinnati, Ohio.

The firm of Richardson Bros. is well known in the entire wine and liquor trade and the Kaul Knofler Filter is universally used by practically distilleries and rectifiers throughout the world. Since the passage of the National Pure Food Law and because of the agitation attendant thereon, the public demands as to absolutely brilliant wines in all bottled goods. To secure this result, the wine must filtered repeatedly over by hand, and the Kaul Knofler Filter has been invented that it is the best thing for this purpose. It has been tailored by wine, grocery, distillers and rectifiers but only because of its ability to deliver the most brilliant filtrate, but also because of its general efficiency, simplicity and economy of operation.

For the convenience of the Coast trade, Richardson Bros. maintain an office in San Francisco at 241 Davis street, under the charge of their general representative, Mr. L. Sonnenberg.

Gilt Edge Whisky's Home

ON 4th between the Embarcadero are interesting to the city and by the early part of August, Wilhelmi, Tarlson & Co., will open their new home in San Francisco. This well known firm, importers and distillers agents are the sole proprietors of the popular "Gilt Edge" Rye and Bourbon whisky. After the factory originally in Monroe, was for some time back under arrangements for suitable quarters were. These have at last been found on the south side of 4th street, between Brannan and Bluxome streets, where a handsome three story building with reinforced concrete foundation and brick superstructure has been built to accommodate the large business carried on. The firm will occupy the entire building, the concrete basement, running from Bryant to Brannan, with a frontage of 90 feet on Bay and the other on Channel street. The desirability of the position and arrangement of the building in general is apparent, and it is hard to imagine how perfect better could and could for the convenience and facilities of that popular and favorable brand "Gilt Edge Whisky."

Sherwood & Sherwood report large shipments per the Pier, Wry Creek and Oceanic, of Pacific Coast Ale and Lager which will be Darby. Also a large consignment of Wine & Whiskey's goods, above all and many others, particularly fitted for lunch tables of first class saloons. The famous brand of whisky "A. H. Cuppy" continues to grow around all over the Coast and business in all branches is reported good.

Incorporated

Santa Rosa—Citizens' Dist. Brewing Company; capital stock $100,000, subscribed $5. The stock is held by Frank P. Grace, Joseph T. Grace, each of whom has 498 shares, and George Grace, who has 4 shares.

Santa Rosa—Grace Bros. Wine and Cider Storage Company; capital stock $100,000; Frank P. Grace and Jos. T. Grace, 498 shares, and George Grace, 4 shares.

San Rafael—San Rafael Brewery; capital stock $75,000, divided into shares of a par value of $100 each; incorporators—A. Henry Cuneaus, Claude B. Dodge and E. J. Pierson of this city and Ernest L. Issel and Percy W. Bing of Napa. They purpose to manufacture beer at the place in which to conduct a saloon, the incorporators for the purpose.

Wine Machinery

COMPLETE PLANTS FITTED OUT

Continuous Presses
Crushers, Stemmers
and Must Pumps

Toulouse & Delorieux

489 Eighth St., San Francisco, Cal.

Trade Unions Should Eschew Politics

At the present time there is every indication that the labor leaders of San Francisco are determined to prevail upon the Union Labor Party to place a municipal ticket in the field. If they are looking to their own welfare and that of their home city, they could not make a worse move. These same labor leaders are responsible for the Mayor who is a felon convict, for the Board of Supervisors, 95 per cent of whom have confessed to the suppression of felonies, and for other crooks in office. In other words, for an administration that has not only made San Francisco the by-word of the world, but has disgraced the American nation. Further than this, it has destroyed the confidence of capital in the stability of the city, and whereas there should be stupendous enterprises on foot, giving employment to three times more men than are now working, the city is tied up in an alarming way, fully $70,000,000 worth of building operations having been suspended because of the existing conditions.

If the labor leaders are wise enough to refrain from nominating a candidate for Mayor, and to endorse someone of the other nominees, they will do well, but if they undertake to force another triple union government upon the city, following the scandalous combination they have given San Francisco, they will simply create disaster.

San Francisco has survived a great earthquake, the history-breaking fire and the trades union government, as well as Abraham Ruef, but it can hardly stand another trade union administration. The problem is an easy one. Let the labor men keep out of politics and vote for the best nominees on the old tickets and they will fare better and be sure that nothing could possibly happen that would approach the disasters that have followed the success of their political movement.

The well-known house of Rusconi & Fisher have opened one of the swellest bars and cafes in the city, at the southeast corner of Polk and Post streets. It is in a new 5-story brick building known as the Baldwin Apartments, with 150 rooms furnished in the very latest style. The saloon is magnificently fitted up and in its equipment cannot be excelled anywhere. The large concrete basement will be devoted to shuffle board and bowling alleys.

FRANK W. THOMPSON, one of the best known liquor salesmen on the Coast, who severed his connections with the Crown Distilleries Co. recently, has accepted a position with Ami Vignier, Inc., and will therefore devote his talents and energies to the promotion of Veuve Clicquot champagne. Mr. Thompson is widely known and popular in the clubdom of San Francisco, being a member of the Olympic and Family clubs, of the Corinthian Yatch Club of Tiburon, as well as a member of masonic orders. Furthermore he is an all around good fellow, known from San Diego to Seattle and from Denver to the sea. In his active career he even took a whirl in professional life at Idora Park, in Oakland, and his having the best wishes of the trade generally, we feel assured that Clicquot champagne will make a long stride in popularity by reason of his efforts. Mr. Thompson knows the quality and bouquet of a No. 1 wine, knows how to set forth its merits and he also knows as we do that his many friends will boost his brand whenever the opportunity presents itself.

J. M. Craig, manager of the Pacific Coast branch of Brown-Forman Co., left on a flying trip to Amador county the latter part of the month. It goes without saying that he went there in the interest of the "Old Forester" whisky, of which Messrs. Marre & Bro. of Jackson are distributers.

1853 1907

THE OLD MINT

Re-Established

San Francisco's Oldest and Most Unique Restaurant

615-621 Commercial St. San Francisco

Well known to all BON VIVANTS. Best Lunch in the City for Business Men. "THE MINT" Dinner has no rival.

FINE BAR SERVICE.

F. J. GALLAGHER, Mgr. T. J. PINDER, Prop.

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FERRY CREAMERY

The Handsomest Restaurant in the City
Good Clean Service and Popular Prices

18 MARKET STREET, Just above Sacramento

In conjunction with our restaurant we have the most complete Bar in the West.

KILBORN & HAYDEN, Props.
18 and 20 MARKET STREET

Thos. J. Walsh & Co.

WINES and LIQUORS

15 Powell Street *San Francisco*

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NATURAL MINERAL WATER
From Hopland, Mendocino Co., Cal.

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Fine Kentucky Whiskies

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SAN FRANCISCO, CAL.

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The Chronicle Bar

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OF INTEREST TO RETAILERS

The Pure Goods Co.

THE United States Pure Goods Company has been incorporated for the sale of absolutely pure wines and liquors, and it has commenced business by opening a place at 500 Valencia street on the southwest corner of 16th street. The president of the company is C. A. Black and the manager, the well known "Dick" Perry. The initial business venture of the corporation, the saloon in question, is most praiseworthy, the fittings of the establishment and the stock of goods on hand being evidence of good taste and good business judgment. Occupying, as it does, a first class stand, it is bound to do a large and remunerative business.

The object of the company, as shown by its title, is to handle none but absolutely pure goods. It is desirous of drawing attention to this important fact that the public may be assured that wines and liquors of the highest quality can be purchased from it at the Valencia street saloon, and the other establishments it intends in the near future to open in various parts of the city, in small parcels for home consumption at reasonable prices. It designs to compete with those large grocery firms which have butted into the trade. These interlopers have by their advertisements tried, and often successfully, to impress upon the public that better goods at more reasonable prices can be obtained from them than over the bar of the ordinary retailer. It is for the purpose of correcting this mistake and proving otherwise that the Pure Goods Company went into business, and if it succeeds, as we hope it will, its labors are bound to prove of benefit to the trade in general.

"Old Forester" Frappe 9,900 Feet Above the Sea Level

A few weeks ago, several friends of Mr. W. A. Radius, who is now connected with the Brown-Forman Co., started on a walk to the Yosemite Valley. Mr. Radius provided them with a few miniatures of Old Forester, as a necessary adjunct of the trip. While in the valley they tramped up to Clouds Rest, which is 9,900 feet above the sea level. They had some Old Forester with them, and there amid the snow, they concocted the following, which they named "Old Forester Frappe": First they filled a cup with a layer of snow, then put in some Old Forester, then sugar and lemon, then another layer of snow, Old Forester and lemon and sugar. Mr. Radius has a photograph taken of them while they are in the highest peak, we see an empty Old Forester bottle.

Talk about Old Forester high balls, this one at 9,900 feet up in the snow is the limit!

Mine Host Coppa, of the famous Coppa's Original Restaurant, which before the fire flourished in the Montgomery Block, and which is now located on Pine below Montgomery, reports business very good. It takes more than the combination of strikes and like doings to keep people from going to a place like Coppa's for their refreshments, not only because of the excellence of the cuisine and the service, but the all around popularity of the host and his good wife.

An Old English Inn in San Francisco

WHAT promises to become one of the most popular down town retail resorts, as well as a show place, has been opened by W. J. O'Brien at 213 Sansome street. His other name is "Billy." His fine tenor voice, as well as his exceptional personality are most widely known in the city. He has been identified with the trade since he was a boy in knee breeches, and no one knows better than he how to cater to the public. Mr. O'Brien was for years located at 5 Liedersdorf street in the old "Dividend" saloon, that was destroyed by the fire, and which was conducted by his father. The new institution is named for the old and is built in the style of architecture which is a modification of that used in the early English taverns.

Artman A Faker

IT is now developed that the notorious Judge Artman, of Indiana, who decided that saloon licenses were unconstitutional, was not looking to the law in the case, but to National notoriety that would do good things for his pocket book. That this is true is proven by the fact that this same judge is now travelling throughout the country delivering a lecture based upon his unconstitutional decision. It would seem that such a man would be discredited by even the unscrupulous Anti saloon League.

Thomas F., better known as "Tom" Mulqueen, one of the best known of the wine and liquor salesmen of the Coast, died in Sausalito, Cal., during the month. Tom Mulcreen was an original character in his way, a successful salesman, a good friend and a good fellow. He lived to a ripe age and passed away suddenly. He will be regretted by many.

ALL ALE AND PORTER DRINKERS

Should call for the celebrated

Burnell's Ale and Stout

Brewed from the Best Malt Hops on the Market and used by all the Leading Clubs, Hotels and Bars

Order through any Grocer or Liquor Dealer, or direct from

BURNELL & CO.

1009 Golden Gate Ave.

TELEPHONE PARK 548

San Francisco

Telephone Temporary 2[illegible]

Matt. Grimm

150 Leidesdorff Street

Fine Imported and Domestic Wines and Liquors

San Francisco, Cal.

"Jellison's"

San Francisco's Most Magnificent Bar

[illegible]

10 THIRD STREET

SAN FRANCISCO, CAL.

The Unity

2007 Fillmore St.

San Francisco, Cal.

Anheuser-Busch Beer on Draught

Merchants' Cafe

HENRY METTE, Proprietor

Choice

Liquors, Wines and Cigars

Anheuser-Busch Beer on Draught

401 Front Street

Opposite Old Jail

SAN FRANCISCO

Federal Bar

Imported Wines, Whiskeys and Brandies

601 Montgomery Street

Phone Temporary 1540

San Francisco, Cal.

Phone Temp. [illegible]

D. B. Uhte

Wines and Liquors

[illegible]

Washington and Drumm Streets

San Francisco

Frank Doran

Julius Bruns

Doran & Bruns

Choice Things to Drink and Eat

Southeast Corner Steiner and Ellis Sts., San Francisco

OF INTEREST TO RETAILERS

Great Cargo of Fine Liquors

CROWDS visited Howard dock No. 1 and gazed wistfully at the great stacks of rare wines and liquors piled there waiting to be hauled away. These goods arrived here on the steamer Oceano from Antwerp. The Oceano brought the largest and most valuable lot of liquors that ever came to this port in a single shipment. In this vast shipment there were nearly 20,000 cases of the highest class of brandies, whiskies, vermouth, clarets, burgundies, cordials, including 2,500 cases of champagne, and also 302 barrels of liquors and 159 casks of beer.

Buchu Gin's Wide Popularity

The reason that Dr. Bouvier's Buchu Gin has met with such wonderful success, is because the same is an absolutely pure and healthful article. Dr. Bouvier's Buchu Gin is the same today as it was on the first day when the first bottle was put on the market.

The Bouvier Specialty Co. did not start out to foist a fake preparation on the public, for they knew if they did so it would have been only short lived. Dr. Bouvier's Buchu Gin is made of the finest double stamped gins, and selected Buchu leaves. Positively does not contain cologne spirits or bead oil. Its wonderful sale is its guarantee. The very fact that numerous unscrupulous dealers have tried to imitate this article (but without success) proves conclusively that there is merit in it, this alone speaks volumes for Dr. Bouvier's Buchu Gin. This article is protected under the Pure Food Law, and the Bouvier Specialty Co. of Louisville, Ky., offer a reward for the arrest and conviction of anyone refilling their bottles.

Reliable Brands

THE new catalogue of William Wolff & Co. contains, a addition to the well known agencies of standard brands f wines and whiskies for which this house is so favorably know several commodities of much merit. Among the articles f high repute represented by William Wolff & Co. are:

Ruinart Champagne
Martell Brandy
House of Lords Scotch Whisky
Sir Robert Burnett's Old Tom & Dry Gin
The Old Government Whisky
The Old Crow Rye
Cantrell & Cochrane's Ginger Ale
Deinhard & Co.'s Rhine and Moselle Wines and ma other celebrated brands.

Senior Bacicin, better known as "Bachychin," the great litt head barkeeper for James Raggi, in the Montgomery Bloc has gone to Genoa, Italy, to take his sister back to their o home. The young lady had been here comparatively a sho time, but could not become accustomed to our peculiarly co climate. The many friends of the little man will hope for h return as he was one of the most expert mixologists and o ginal caterers in the city.

Lon Leveroni of the Federal Bar, at Clay and Montgome streets, who has been incapacitated for months by rheumatis is restored to health and back at the old stand as cheerful a obliging as ever. The only John Kreiss, his partner, is a two weeks' vacation at San Pedro, taking his outing wit friends on board one of the big fine steam schooners, plyin to that port. He will return by water. The business of th house is fairly good considering conditions.

McDonald & Cohn, of this city, sole agents of El Rey whisky are putting out a novel combination match scratcher and a with an old owl, with a suggestive claw, as the back groun The wise one holds a placard in his bill which says: "A h bird with a cold bottle will do once in a while, but my fanc runs to something that will give added zest to every 'smile.' The moral is drink El Rey whisky.

Frank J. Daunet, who had a retail place at 570 Golden Gat avenue, city, and a half interest in the business of Daunet an Donnelly has failed. His liabilities were $8,251. The asset seem to be very ethereal.

Burn One and Forget Your Troubles

An EL PALENCIA REX Havana Cigars
Up-to-Date Size

The Finest Tobacco Ever Produced
Most for Money, Quantity and Quality

BOLTZ, CLYMER & CO.

416 EIGHTH STREET OAKLAND, CAL.

THE SOTOYOME CAFE

PINNELLA & SIMI, Props.

We Serve from 11 A. M. till 2 P. M. a Mercantile Lunch, prepared by an Experienced Chef.

DRINK INCLUDED 25cts.

We Solicit your Patronage.

59 Montgomery Ave.

Bet. Washington and Jackson Sts.
SAN FRANCISCO, CAL.

Market Cafe

551 Washington Street
SAN FRANCISCO

John Caley, Prop. Tel. Temporary 2306

CALEY'S

333 MONTGOMERY ST.
SAN FRANCISCO

EXCELLENCE OF QUALITY
PURITY IN MANUFACTURE
EXQUISITE IN FLAVOR
ALL COMBINED IN

DAWSON'S SCOTCH

CHAPMAN & WILBERFORCE
IMPORTERS
705-707 SANSOME ST.
SAN FRANCISCO

JAMES RAGGI.

WINES AND LIQUORS.

624 MONTGOMERY ST.

SAN FRANCISCO, CAL.

JAS. P. DUNNE

1 STOCKTON ST.
SAN FRANCISCO

OF INTEREST TO RETAILERS

Mint Restaurant Opened

THE Mint Restaurant opened during the month with flattering success. Notwithstanding the tremendulous things that have happened, there were very many of the old faces at the tables, the same genral manager Gallagher, several of the old time waiters and the same excellent menu. The institution lies from the start done a much larger business than coal I have been expected. The location is the same as for more than 50 years, Commercial street above Montgomery.

Messrs. McGinsey & McLaughlin, of The Cabin, 1804 Geary street, are among the few retail houses that are not seriously affected in a business way by the street car strike. Their business has grown so that they had to put on an extra man, and from 5 to 7 p. m. it requires three men to handle the trade. The Cabin is one of the greatest mixing institutions in the city and the success of the place in these exceptionally dull times, goes to show the value of excellence of goods and service as well as politeness of the man behind the bar.

Carlo Cavagnaro, one of the partners of the firm of F. Cavagnaro & Co., Clay and Montgomery streets, and manager of the retail department of that house, is back in the harness again. He is now in the service of Pinnella & Simi, in the Sotoyome bar, at 59 Montgomery Avenue. The young man is one of the most popular, competent and obliging among the boys of the white coat brigade, and will certainly prove a valuable addition to the staff of the house. Business with the Sotoyome is improving.

Henry Meyer, proprietor of the well-known and popular Merchants' Cafe, at Front and Clay streets is taking a well earned vacation on the McCloud river. He is quite an amateur nimrod and takes great delight in both hunting and fishing. What is more he has chosen a spot which is known as the sportsman's paradise. If we do not get a piece of the prospective venison, our friend Henry will hear from us further in these columns.

From the N. W. L. D. A.

THE following is a copy of a circular recently sent out from the office of the National Wholesale Liquor Dealers' Association in Cincinnati to all of the retail liquor dealers in the United States:

The definition of straight whisky, as given in the recent opinion of the Attorney General of the United States, indicates that it is a whisky which contains all the fusel oil which is produced in the fermentation of the mash. You know that blends, as they have been made in the past, contain the least amount of fusel oil; that they have heretofore been regarded as so much more acceptable to the consumer that they have constituted fully 9[illegible] per cent of all the whisky which has been consumed in the past. Practically the only difference between so-called straight whisky and so-called blended whisky, as it has been made in the past is the percentage of fusel oil.

We wish you to help settle the question for the manufacturers by asking each one of your customers whether he would prefer a whisky with all the fusel oil in it, or whether he would prefer a whisky with as much of the fusel oil as possible taken out, and advise me of the answer you receive.

DAVID STAUBER,
Secretary.

THE
PENWICK
PURE RYE
THE PENWICK PURE RYE BLOCKDALE ALLEGHENY CO PENNSYLVANIA
WHISKEY
YELLOW LABEL BOTTLING
GUARANTEED PURE RYE WHISKEY
UNDER PURE FOOD & DRUGS ACT JUNE 30TH 1906.
BY
BERTIN & LEPORI
SAN FRANCISCO.
PACIFIC COAST AGENTS.

WE HAVE NOTHING TO OFFER THE TRADE, EXCEPT
Fine Goods, Square Prices
Honorable Dealing

SOLE AGENTS AND DISTRIBUTORS
OF THE CELEBRATED
"Castlewood" Bourbon and Rye

CARTAN McCARTHY & CO.

Established 1873 — IMPORTERS AND WHOLESALE — Telephone Market 1698
LIQUOR MERCHANTS
450-452 HAYES STREET — SAN FRANCISCO

HOUSE FOUNDED 1858

BANK EXCHANGE

Back at the same old stand; same old goods; same excellent service. The fire did not get me.

Famous Old Cambletown SCOTCH WHISKY
Puro de Italia, Madeira Wine
Sazerac de Forge & Sons' Brandy
DUNCAN NICOL

S. E. CORNER MONTGOMERY AND WASHINGTON STS.
SAN FRANCISCO

Kennel Club on Top

The Charles M. Fisher Co.

N. W. Cor. O'Farrell and Fillmore Streets

PHONE TEMPORARY 1556

Gregory Valerro

WINES AND LIQUORS

584 WASHINGTON ST.

COLUMBUS BANK BUILDING

SAN FRANCISCO, CAL.

ORIGINAL

:: Coppa ::
Restaurant

Pine St. Bet. Montgomery and Kearny

SAN FRANCISCO

IKE DEUTCH

Cigars, Liquors and Cafe

Junction
Van Ness Ave., Market and Oak Sts.

Phone Special 781

San Francisco

ESCALLE'S

California's Most Famous Road House

Finest Wines and Liquors

N. BIEGEL

Phone West 7142

The Press

IMPORTED WINES AND LIQUORS

1824½ Post Street

Madera Hotel

Marin County's
Famous and Handy Resort

Take North Shore Ferry

IRVING'S APRICOT BRANDY

THE ROSENBLATT CO.

SAN FRANCISCO, CAL.

Annual Meeting of American Wine Growers

THE annual meeting of the American Wine Growers Association was held at Hammondsport, N. Y., on June 25 and 26 and was well attended. President Emerson presided and congratulated the members upon their endeavors to place the American wine industry on the high plane upon which it belonged so that pure light table wines will become popular as a beverage in the family and home. He believed this was a wise policy and one that would separate wines from the liquor interests.

The following resolution offered by L. J. Vance was adopted:

Resolved, That the American Wine Growers' Association [illegible] the enforcement of such [illegible] protect the honest [illegible] and the consuming public.

[illegible] That the Secretary of [illegible] be instructed to call the attention of the proper local authorities to [illegible] opposing the sales [illegible] and account of those who [illegible] falsely by [illegible] to begin goods, and that the public be informed of all individuals and firms sending out spurious wines and those which are falsely labeled.

Resolved, That it is the sentiment of this meeting that the members of this association carefully guard and maintain the purity and quality of their wines, so that the American public may have perfect confidence that American wines and champagnes are equal, if not superior, to any in the world.

George E. Dewey presented a resolution which was adopted, requesting Congressman J. Sloat Fassett to introduce in the next session of Congress, a measure known as the Fassett Pure Wine Bill, with which the readers of the REVIEW are familiar. The resolution set forth that if the measure became a law, it would put the wine industry on a safe and sound basis and would supplement the provisions of the Pure Food Laws.

In connection with the reciprocity treaties, W. E. Hildreth offered the following in the form of a resolution which was adopted after a brief discussion:

Resolved, That the American Wine Growers' Association in semi-annual [illegible] protests against a foreign trade policy that [illegible] for the benefit of certain [illegible] and in its practical operation necessarily unfair. This association earnestly requests that the United States Government will refrain from extending to any foreign country tariff concessions [illegible] the competition of foreign wine makers with the wine producers of the United States. Under the management of enterprising and conscientious men, and in a material degree aided by a Protective Tariff, the wine industry of the United States has developed rapidly within the last few years.

In 1880 (by official statistics) there were in the United States 117 establishments [illegible] and in 1905 435. In 1880 the capital employed in wine production amounted to about $22,000,000; in 1900 to about $90,000,000, and in 1905 to about $117,000,000. Thus it will be seen the establishments have nearly quadrupled in number, the capital invested has been more than multiplied by six, and the output is undoubtedly more than ten times greater than in 1880.

In view of these evidences of the increasing popularity of American wines, of the steady increase in plants and in capital employed, and in view of the important relation which the wine industry bears to American agriculture, it would seem an act of discrimination and injustice to expose this industry to increased competition from foreign wine producers. This is true not alone as to still wine production, but also as to domestic champagnes. This association therefore urges upon our Government the retention of full tariff duties on foreign wines of every description. The proposed reduction of $2 per case on champagnes and 20 per cent on still wines from Germany and France will not result in reducing the cost of such wines to our domestic consumers, but will diminish the Treasury revenue and place in the hands of foreign champagne exporters the gift of $2 per case and 20 per cent on still wines [illegible] used in exploiting foreign wines [illegible] States. It is the view of this association that the tariff concessions authorized in section 3 of the existng tariff law, so far as such concessions relate to wines, should not be extended to any foreign wine producing country.

Resolved, That a copy of this resolution be forwarded to the President and to all members of the Congress of the United States.

Clarence J. Wetmore of San Francisco, the only California wine grower at the meeting, took up the oft discussed proposition of separate licenses for places where wines are sold exclusively and expounded its merits to the association. He offered the following resolution, which was unanimously adopted:

Resolved, That this association recognizes that most of the opposition to saloons and to saloon traffic is not directed against wines, for little wine is sold and drunk in the saloon, which is, as is well known, the principal outlet for beer and whisky, and therefore we invite the co-operation of temperance advocates and legislators in separating the sale of wine from beer and whisky, which can be done by separate wine licenses.

Professor John Craig, of Cornell University, and Congressman J. Sloat Fassett of New York, were elected honorary members.

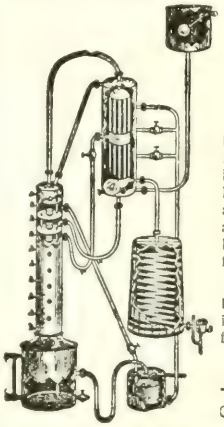
Percy T. Morgan, President of the California Wine Association, was unable to attend but sent a message of regret in which he said: "I am with you in spirit and loyal co-operation for the best interests of the American wine industry." The reading of this message resulted in three hearty cheers for Mr. Morgan.

The Association devoted the remainder of its time to social matters which included visits to the various noted wine cellars, a banquet with speeches by President Emerson, Edward Frowenfeld, of the California Wine Association; B. E. Severns, New York manager of the Italian-Swiss Colony; Clarence J. Wetmore, head of the Wetmore-Bowen Co., San Francisco; W. J. Farrell and Alderman Grifenhagen. All in all the occasion was a very pleasant one and the editor only regrets that he could not attend.

Among the other representatives of the California wine trade and industry present were B. Kahnweiler, of the California Wine Association; Arthur Southwick, of the Sonoma Wine & Brandy Co.; E. Mariani, of the Italian Vineyard Company of Los Angeles, and Charles Schueler, of the California Winery of Sacramento.

We would suggest that it would be proper to consider the proposition of holding the annual meeting of the American Wine Growers Association in San Francisco at no far distant date.

Pacific Copper Works



565-573 MISSION STREET
SAN FRANCISCO

L. Wagner & Sons

This sketch represents our LATEST IMPROVED CONTINUOUS BRANDY STILL. It has the advantage over all others through its simplicity, saving of heat, fuel, water and labor. We also manufacture Pasteurizers and Wine Filters, and all kinds of Copper and Brass Work for Wineries and Distilleries, of the highest standard; also all work for Breweries.

WAGNER'S NEW SPECIALTY WINE FILTER is in great demand. Notwithstanding the fire, we will be able to fill all orders for Filters and general copper work.

Further Information given upon Application

Gold and Silver Medals awarded at Mechanics' Fair and Midwinter Exposition.

Press Comment on French Wine Growers' Troubles

[illegible]

[illegible]

In the light of [illegible]

[illegible]

[illegible] the wine industry, to undertake drastic reforms. It will be in somewhat the [illegible] packing industry.—From Minneapolis (Minn.) Journal.

[illegible]

[illegible]

Oakland Brewing & Malting Co.

PERHAPS nothing which has happened in the past year has so conclusively illustrated the growth and development of the city of Oakland, commercially, as the investment of over $300,000 in building an up-to-date and most thoroughly equipped lager beer brewery. This has been done by the Oakland Brewing & Malting Company, of which C. S. Plum is president-manager, largest stockholder and promoter. The extensive premises occupy one and a half blocks fronted by 29th street, lying between Linden, Chestnut and Adeline streets.

The buildings—the brewery, the offices and the bottling house and stables are all separate and built of reinforced concrete and designed as far as possible to represent an old feudal castle. The idea has been evidently to make the buildings ornamental and thereby add rather than detract from the merits of a fast-growing portion of the city. The brewery, which has now been running for nearly two months is equipped with a most modern plant calculated to turn out [illegible] barrels a year, and has been producing over 100 a day, which amount has proved insufficient to supply their demand. The brand of lager brewed is known as "Blue and Gold," and is so much appreciated by the trade that the output of the brewery is to be enlarged to 500 barrels a day. The [illegible] is also to be extended so as to accommodate an increase of [illegible], the ice refrigerator is to be supplemented with another compound condensing machine of 30 tons, to take care of the larger capacity to be provided, and the [illegible] plant will also need the assistance of a direct connected machine of 75 horsepower. Altogether the building and plant as originally provided, large and perfect as it is, is greatly outclassed and must at least be doubled in capacity to meet the demand upon it.

[illegible]

There is a fine artesian well on the premises and the barley and hops used are the best the world produces. This is brought to us by Mr. Kruse, the brewmaster, whose genius has perfected "Blue and Gold" and [illegible] the beer that [illegible] is insufficient. Mr. Kruse says: "It is not the water, it is the beer," and quite right he is. It is a combination of the fine malt and hops properly mixed together and scientifically brewed that produces first-class beer. Add what the right water, the right malt, the right hops and above all the right brewmaster, and so far as the connoisseur judge the Oakland Brewing and Malting Company is lucky enough to possess all these. Therefore "Blue and Gold" is a [illegible] and [illegible], smooth in taste and delicious in taste, the bitter of the hop blending perfectly with the flavor of the malt. Here is the [illegible] and are [illegible] for "Blue and Gold" [illegible].

George W. Harris Retires

In the retirement of George W. Harris from the firm of [illegible] Levy & Bro., which becomes effective July 1, the wholesale trade loses one of its brightest minds as well as a most successful business man. Mr. Harris' interest in the firm will be taken up by his partners Henry M. Levy and David L. [illegible] of this city and William H. Hawley of Brooklyn, N. Y. He retires because he "has enough," and proposes to devote his time to leisure and his [illegible] as a member of the [illegible] of the city of Oakland.—[illegible]

The Commissioner of Internal Revenue has ruled that beer, ale and "[illegible]" containing more than 2½ per cent of alcohol come within the provisions of the law requiring payment of special tax. This ruling will cause [illegible] in the [illegible] of Southern California.

PERSONAL MENTION AND NOTES.

The many friends of the well-known house of Roth & Company, wholesale liquor dealers, will be pleased to learn that they have removed to a central location, and are not far from the site of their old premises. They are now located at 115 Front street.

The San Francisco Breweries, Ltd., have obtained permit to erect a bottling works in Hawthorn street near Howard to cost $30,000. The works will be near the John Wieland Brewery and will be erected to meet the fast growing demand for the famous John Wieland Brew.

The Winedale Co. have got pretty well settled in their big new building at Franklin and 13th streets, Oakland. The equipment throughout is up-to-date and there is every facility for the prompt and satisfactory handling of the large volume of business transacted by the house. Mr. Jurgens has good reason to be proud of his new quarters.

Chevalier Co. have removed from their temporary quarters on Washington street and are now at home in a handsome three-story pressed brick building, with concrete basement, at 256 Mission street. The structure is a very handsome and commodious one and will be fully required to handle the large and growing trade of the company.

The Seattle Brewing & Malting Co. have let contracts for the erection of a series of buildings on Enterprise street, between 8th and 9th streets, Oakland, Cal. The structures will include a large bottling house, barn, wagon shed, and several smaller buildings. Beer bottling, labeling and washing machinery of the latest design will be installed. This new plant is required to meet the growing demand for the famous Rainier beer in that section.

Charles Meinecke & Co. report business good generally. The volume of their June trade was surprisingly large, showing the popularity of their specialties, the total being 170 per cent better than the average June business before the fire. Mr. Henry Kunz, the head of the house, returned during the month from a two week's trip to Los Angeles, where he went to look over the southern field. The results of his visits were highly gratifying.

W. A. Radius for many years associated with Chapman & Wilberforce, the well-known importers of this city, has resigned his position and has entered the employ of the Brown-Forman Co., distillers of the popular "Old Forester Whisky." Mr. Radius has been identified with the business since boyhood and is one of the most active, capable and popular young men in the trade. Messrs Brown-Forman Co. are fortunate in securing his services.

C. J. Wetmore, head of the Wetmore Bowen Co., has returned from an extended trip East. He visited his various agencies which he found in a very satisfactory condition, then met Professor Wiley, head of the Bureau of Chemistry at Washington, to consult him as to changes in the Cresta Blanca label, to conform with the Pure Food Law. He was greatly pleased to learn that no change was necessary, on account of the fact that the Wetmore-Bowen Co. has always used the word "souvenir" in connection with each type of wine. This seems to have been a wise precaution on the part of the originator of the label. Mr. Wetmore attended the annual meeting of the American Wine Growers Association. He was much impressed with the magnitude of the champagne industry of Central New York, which he says is reaching enormous proportions. His wife and daughter joined him at the Yellowstone Park where they spent a pleasant two weeks.

Antoine Bocqueraz' Will Filed

Oakland, July 16.—The will of the late Antoine Bocqueraz, a pioneer liquor merchant of San Francisco, was filed to-day by Charles Carpy, whom the will names as executor. Bocqueraz died in Oakland, July 11th of this year. The will leaves a legacy of $2,000 to Bocqueraz' godchild, Helene Fleuti, to be held in trust for her until she is 18 years old. The residue of the estate is left to be divided equally between Leon and Roger Bocqueraz of San Francisco, Jean Chiron of Chambery, France, and Francois Girod of Paris.

The Vintage of Italy

THE wine produced in Italy from the vintage of 1906 was 794,053,100 gallons, and from that of 1905, 773,761,349 gallons. The yield of these two years are the smallest of the last decade and about one-third smaller than that of 1901. Comparing the yield of 1906 with the average yield of the five previous years, 1,008,647,340 gallons, the year just passed shows a decrease of over 200,000,000 gallons. The quality of the yield of 1906 was, however, excellent, and this fact, coupled with its smallness, has resulted in unusually high prices. As these prices are likely to rise still further, it should be remembered that when ordinary table wines approach 40 cents per gallon in Italy adulteration becomes profitable.

The share of Piedmont in the yield of 1906 was 98,176,720 gallons, and in that of 1905, 119,867,540 gallons. The province has, therefore, produced in 1906 an unusually small amount of wine in an unusually lean year. Nevertheless, in point of productivity Piedmont ranks second only to the Middle Adriatic province, and the richest of its four counties produces more wine to the square mile than any other of the sixty-eight counties of Italy, save only that of Naples. In point of quality the wine of Piedmont stands, as it has for long stood, the best in Italy.

The outlook for 1907 is not unclouded. The winter has been one of unusual severity, and general uneasiness is felt concerning a possible reduction of the tariff rate on sugar. Cheap sugar means adulteration or even wholly artificial wines.

(Deputy du Perrier, the head of the Parliamentary group guarding the interests of the wine growers of France, declared during the last session that owing to the reduced tariff on sugar from 10,000,000 to 12,000,000 hectoliters—hectoliter equals 26.4 gallons—of artificial wine are sold yearly in France.)

Rising prices, the inadequate railway service, and the obligation to return before April, 1907, the barrels loaned by the Government to offset this inadequacy are also troublesome.

The American "food and drugs act of June 30, 1906," has been warmly discussed throughout the province, and although some confusion regarding its interpretation has been evident, its provisions have received marked approval.—*Consular Report.*

COAST NEWS OF THE TRAFFIC

Should Be Given Their Own Medicine

THAT high minded element in Berkeley known as the Anti-Saloon League, which don't want saloons, but have a good stock of King Alcohol in their cellars, have a new move intended for the other portion of the community. They are, so the story goes, [illegible] that they are circulating pledges [illegible] not to purchase in a grocery store which sells liquor in the original packages. The people of Berkeley who are being hounded by this crowd of pinhead fanatics would do well to give these signers of the pledge a dose of their own medicine. That is boycott them in every way possible. If this movement which would teach these pinheads were properly carried out, there would be a very sudden and marked change in the situation in Berkeley.

In Gilroy, sixteen of the dealers paid the $1,000 liquor license which went into effect on the first of the month.

The Henry Till Co. of Tucson, A. T., are preparing to erect a large brewery in that city. The site has been secured and the enterprise seems to be assured.

The town of Chino has, after several efforts, succeeded in going "dry." At the last election there was one saloon to be disposed of and this was accomplished.

The trustees of Sonoma, Cal., are considering a saloon license ordinance which calls for $120 a year in advance and that no license shall be issued for a shorter term than one year.

At Oxnard, Cal., the trustees are proposing to increase the license from $600 to $1,000 per year for the purpose of decreasing the number of retail liquor places. There are 16 such places at the present time.

June collections of the Internal Revenue Department of the First District of California included beer, $62,449; grain spirits, $184,270.33; fruit spirits, $31,162.60. The increase of June collections over the same period of last year was 11 per cent.

The new mayor of Eureka, Cal., promises to do many things to the wine and liquor trade. He announces that he proposes to abolish back rooms, cause the forfeiture of licenses of places where gambling is conducted and raise the license from $400 to $600 per year.

A number of the women of Burlingame, who succeeded in making that a "dry" town, are complaining to the Supervisors and the district attorney that more liquor had been sold by the glass in illicit places since the town went dry than previously. The good ladies are unable to understand why this should be and are blaming the authorities for the situation. It is the old story.

The Antisaloon people of Visalia, Cal., are circulating a petition asking the Board of Trustees to call an election to vote the saloons out of business. The proposed ordinance permits keeping liquor in the house and the procuring of it on a physician's prescription, providing that only one sale be made on each prescription. Each drug store is required to file a bond in the sum of $1,000 for compliance with the law, [illegible] a fine of $10 is fixed for every violation of the ordinance [illegible].

Palo Alto is being given a lesson [illegible] of prohibition. [illegible]

The license fees paid into the city treasury for the year ending June 30, amounted to [illegible], as reported by the Tax Collector. Of this sum [illegible] was paid for saloon licenses. [illegible] the saloons have paid more than one-third of the revenue, and still the Anti-Saloon League are agitating a proposition to double this tax. If other lines of trade were compelled to bear their fair portion of the burden of taxation, the city would have all the money needed to carry the government in excellent shape.

Sacramento, Cal., is agitating the proposition to [illegible] saloon [illegible]. That is to confine the liquor establishments to the business section, as is done in Los Angeles. [illegible] This is a pretty new proposition and if it were applied to any other line of business it would not be countenanced. However, it remains to be seen whether or not the [illegible] gentlemen who are behind the movement are able to put it through.

In [illegible] Los Angeles county, the ordinance provides that it is unlawful for a person to have in his possession at any one time more than [illegible]. A test case was made and Judge Smith handed down a decision in which he said: "[illegible] Such a course would be absurd. In fact, such an ordinance cannot be enforced as it interferes with the personal rights of the people." Compare this with [illegible] and see who is the wiser.

[illegible] throughout the San Joaquin Valley, the plan of which was outlined in the preceding issue of the [illegible] [illegible] it is an infringement on the rights of the [illegible] portion of the community.

The entire saloon district of [illegible], A. T., [illegible]

New York Correspondence

New York, July 3, 1907

EDITOR WINE AND SPIRIT REVIEW:—The advent of the Fourth of July usually marks the flight of the New Yorker to the mountains, seashore or woods, and the begin this year has been [illegible] It is a peculiarity of the Gotham [illegible] business is dull, he needs must find some diver[illegible] to the city. It seems almost indi[illegible] discussing the lack of trade, [illegible] etc., and all conditions that would ordinarily [illegible] for a man to stand off the closer to the wheel, [illegible] same breath, so to speak, tell you of his plans [illegible] glorious, or of his cottage by the seaside; his three [illegible] and hunting trips, etc., etc.

This was more strikingly brought into contrast during the past fortnight at the National Wholesale Liquor Dealers' Association meet in Atlantic City. The New York contingency were the first to arrive, the last to leave, and many of them only left because they had other plans for a vacation elsewhere. The Western members were eager for the moment when they could return to their business, and the thought of any other vacation than those days of work at the convention would seem almost like treason to them.

While no unfavorable conditions prevail, the wine and spirit business locally is very quiet, except with those houses that are [illegible] supplying the summer resorts, and the volume of this is not so great as in former years, as the cold weather during June delayed the opening of many of the places, so that the usual repeat orders due in July are not forthcoming.

The agitation among the wine growers of Southern France, mentioned in our last letter, assumed far graver aspects during the past month, resulting in bloodshed, and general insurrection seemed imminent for a time, until the Government struck a vital blow through the arrest of the leaders of the agitation. For a time it seemed that the scenes of the French revolution were to be re-enacted, and the whole world looked on in dreaded expectancy of a recurrence of those dark days. However, the Government proved equal to the occasion and struck at the root of the evil, first by silencing—in a sense—the leaders, and then by taking measures to correct the evils complained of by the rioters.

On June 13th, after a debate in the Chamber lasting four days, the first clause of the bill against wine frauds was carried by a vote of 321 as against 261. This measure requires all the growers to make an annual declaration at the Mayoralty of their Commune of the acreage, cultivation and actual quantity of the wine produced and in stock, and whether it is intended for sale or not. The Government is of the opinion that when in possession of this information it will be in a position to keep track of the wine, from the grower to the dealer, and thereby, prevent watering and sugaring.

The persistent and intelligent efforts of Mr. Elmer Depue toward the promotion of Cresta Blanca wines are beginning to bear great fruit, and upon the occasion of the recent visit of Mr. Clarence Wetmore, of Wetmore, Bowen & Co., to this city, he was most enthusiastic in his praise of the work achieved by Mr. Depue for them. Messers. Wetmore, Bowen & Co. are to be congratulated and commended for their labor in the interest of the promotion of California wines. Such quality as they offer establishes a standard which it would be difficult to surpass.

The outlook for the grape crops throughout Northern Ohio was very disappointing up to the last fortnight, but with the warmer weather which has prevailed in the meantime, the vines have shown great improvement, and the prospects are most encouraging.

Word comes from Louisville, Ky., that a few days ago the internal revenue officers there seized 300 barrels of whisky from one house, charging that spirits and other foreign matter had been added to the whisky in bond. An analysis of the whisky seized, it is said, showed that there was a minimum of real whisky, and the greater volume of the contents of the packages was made up from spirits, coloring matter, etc. While it is stated that some of the smaller distillers of Kentucky have found it necessary to resort to questionable methods to impart to their green product the seeming maturity of aged inspections, it seems doubtful if, in view of the present Pure Food legislation, there are any willing to take such chances. The distiller is in business to produce the greatest possible volume at a minimum cost, and at the same time build up a reputation for his brand or brands.

Among the pilgrims from the West who journeyed to Atlantic City this month for the convention was Mr. S. Kreilsheimer of the well-known firm of Kreilsheimer Brothers, of Seattle, Wash., and a right royal welcome was accorded him.

Warehouse No. 12 of the Sunny Brook Distillery Company at Louisville, Ky., was threatened with total destruction by a fire which occurred at the distillery on the 12th inst. Fortunately, through the almost herculean efforts of the fire department, the damage was confined to the building itself, and the loss, fully covered by insurance, was only $10,000.

In many quarters, it has been a debatable question whether or not high license was really the key to the solution of limiting the number of saloons, and accordingly regulating the dispensing of liquors to the consumer. A vote against it has seemingly been recorded recently in Chicago, through the fact that although the $1000 license, passed by the City Council, went into effect on May 1, 1907, only five of the 7237 saloons in operation there failed to make the semi-annual payment of $500.

The same was the case in Miami County, Ohio, where, with an increase of license to $1000, the number of applications for licenses was just one less than the previous year.

At the annual convention of the Wholesale Liquor Dealers' Association, the question of paramount interest was the wave of prohibition that appears to be epidemic all over the country. Whilst the Pure Food Law, and other ills the liquor business is heir to, were touched upon, the real and most potent issue before the trade is how best to combat the serious situation existing, particularly in the Southern States. Unless checked, it will grow, and, in fact, is already doing so. Even Kentucky, from time immemorial the home of whisky, is now a hotbed of sumptuary legislation. Ohio has it badly, and in a number of States the agitation of the question is becoming alarming.

It seems to be the general sense of the meeting that strenuous efforts must be employed, by all branches of the business, to offset the campaign being waged against them. The brewers and all houses in the line, doing business with liquor men, are to be called upon to join together in an effort to overcome the sentiment that is working against the business.

So strong is the so-called anti-saloon party, that it is thought that at the next Presidential election both of the leading parties may incorporate in their platforms some plank which will appeal to it.

The steady progress of prohibition throughout the country has been to a great degree augmented by the methods of many of the liquor interests. In cities and towns where the liquor trade has, through some particularly flagrant abuses, made itself objectionable, a little judicious conformation to the regulations of the local laws might have killed in its incipiency further legislation leading toward final suppression of the trade for that locality. Prohibition is the watchword of many, who accept it in the absence of a better title for their desire to have the liquor traffic regulated, but not abolished. It is seemingly an American attribute (not restricted to the American born, but generally demonstrated by all who make the United States their home) to resent any and all laws, which conflict with their idea of personal liberty. If the legislation be unfavorable, there is a remedy outside of fighting the law, and it lies in regulating the business to a nearer conformity to the ideas of the most law-abiding citizens.

We have had an example here at our very doors, within the past few weeks. For months the liquor interests of New Jersey have been fighting and rebelling against the Bishop's law, governing the conduct of saloons on Sunday. Thousands of dollars were spent trying to have the bill vetoed, but to no avail, and now that it has gone into effect, the saloon-keepers are loud in their praises of it, recognizing the advantage it is to them individually. Their acceptance of conditions will certainly serve to merit for them the respect of these very people who have been most prominent in the fight against the saloon.

Were it not for the fact, a most deplorable one in many respects, that the wine and liquor interests are in many instances so closely allied, through the wine merchant handling whiskies, etc., the time would be ripe, in the judgment of many, for drawing a marked line of distinction between them, and for the wine interests to divorce themselves from what is most generally styled the whisky business.

From Chapman & Wilberforce

San Francisco, Cal., July 20, 1907.

Dear Sirs:—We beg to inform you that we have now moved from the temporary offices we have been occupying since the great fire, at 628 Montgomery street, to larger and more desirable quarters at

705-707 SANSOME STREET,

a very convenient location for our business.

Our friends, the Brown-Forman Co., Inc., of Louisville, Ky., have also established a Pacific Coast distributing Branch at same address, where they will always keep a large stock of their well known whiskies, from which we shall be able to supply their "Old Forester" and other brands, at regular trade prices, to all points where they may not be already specially represented.

We shall, of course, continue our old established business in London market vintage champagnes, and other fine imported wines and liquors, and will also be prepared to accept orders for direct importation.

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Yours very truly,

CHAPMAN & WILBERFORCE.

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Internal Revenue and Customs Rulings

(T. D. 4184.)

Special tax—Fruit distillers.

Fruit distillers are exempt from payment of special taxes as wholesale liquor dealers for sale of spirits of their production only when they have given the annual bond and sell at the place of manufacture or at the place of storage, in the original packages in which the tax-paid stamps are affixed.

Treasury Department,
Office of Commissioner of Internal Revenue,
Washington, D. C., June 18, 1907.

Gentlemen: Replying to your communication of the 11th inst., addressed to the solicitor of this bureau, you are advised that the Collector is correct in his ruling regarding your bond.

While a fruit distiller who sells the goods of his own production at the place of manufacture or at the place of storage in bond, in the original package to which the tax-paid stamps are affixed, is not liable to the payment of tax as a wholesale dealer, that is only true while such distiller is under bond.

No person is considered a distiller for taxing purposes after his distiller's bond has expired, which, in the case of fruit brandy distillers, is on the 30th of April in each year.

In order to dispose of your stock of goods, therefore, it will be necessary for you to give the annual distiller's bond.

Respectfully,

ROBERT WILLIAMS, Jr.,
Acting Commissioner.

Messrs. ———

(T. D. 4188.)

Special tax—Warehouse certificates.

Warehouse certificates taken as security for loan to a bank may be sold privately in one lot without incurring special tax liability. If divided into several lots, they must be sold at public auction.

Treasury Department,
Office of Commissioner of Internal Revenue,
Washington, D. C., June 21, 1907.

Sir: In reply to your letter of the 17th inst., you are informed that section 3244, Revised Statutes, reads in part as follows:

"But no special tax shall be held to accrue on a sale of distilled spirits, wines, or malt liquors made by a person who is not otherwise a dealer in liquors, where such spirits, wines or liquors have been received by the person so selling as security for or in payment of a debt * * * and whose such spirits are sold by such person in one parcel only, or at public auction in parcels not less than 20 wine gallons * * *."

You are therefore advised that you can, without incurring special tax liability, sell the warehouse certificates upon collateral security for a loan to one bank privately (if several certificates have been taken as collateral for the same loan) as a whole, but if it is desired to dispose of them to different banks they must be sold at public auction, each lot representing not less than 20 wine gallons of spirits.

Respectfully,

JOHN G. CARLISLE, Commissioner.

———

R. H. PEASE, President F. M. SHEPARD, JR., Treasurer. C. F. RUNYON, Secretary

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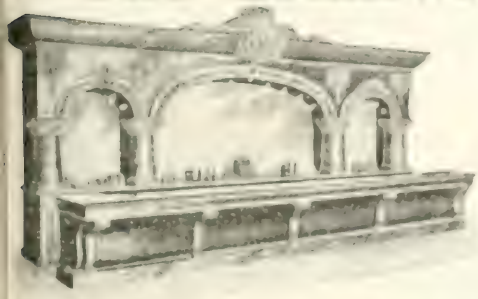

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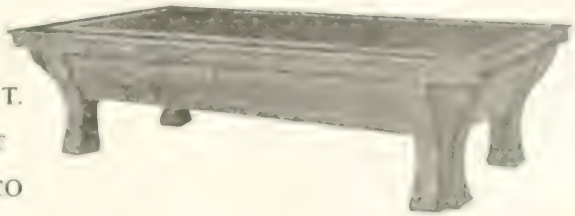

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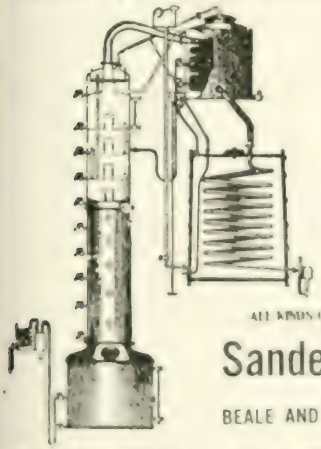

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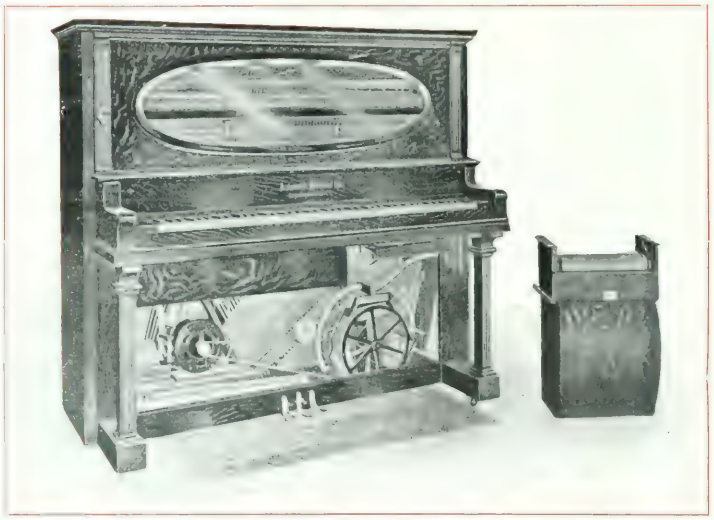

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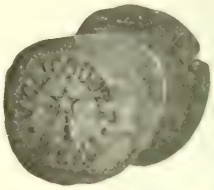

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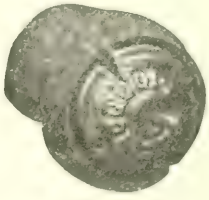

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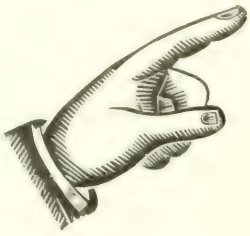

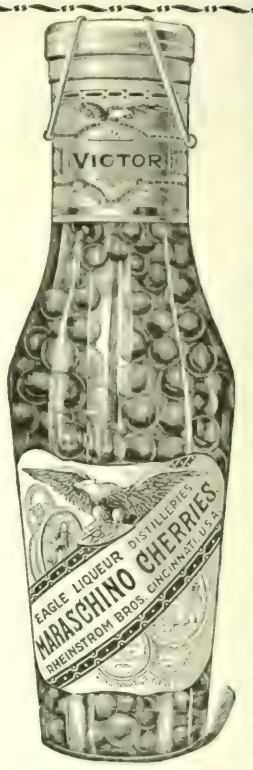

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— MARKET — CONDITIONS

Market Conditions

DRY WINES.—The usual seasonal conditions prevail. Trade is fairly good throughout the United States, but exports by sea were quite light. The one bright feature of the situation is the New Orleans market, which is still dominated by the same sophisticators of Ohio and Missouri. Should Louisiana adopt a pure food law in conformity with the National statute, these fellows will get what is coming to them. It is probable that such a measure will soon be adopted.

Exports by sea were 313 cases, 102,811 gallons, valued at $41,690. Imports by sea and rail in bond aggregated 2,291 cases, 8 barrels, 3 halfs and 138 casks.

SWEET WINES.—The situation is healthy and the outlook good for higher prices as a result of the present vintage. Readers of the Review will be glad to know that the Government has consented to again give to this publication the reports of production of sweet wines and brandy. These reports will follow in due season.

BRANDY.—Conditions are unchanged, except that prices are, if anything, firmer, while the outlook for production is not encouraging for those who have hoped for a large output and a drop in prices. The prevailing values of grapes will tend to keep the production down.

The production of brandy in the two districts in June was 10,037 tax gallons. There was taxpaid 14,886 tax gallons; transferred to Eastern special bonded warehouses, 54,822.3 gallons. There remained in bond in the State on June 30, 1907, 959,261.5 tax gallons.

Exports by sea were very small, the totals being 13 cases and 2,157 gallons, of the value of $1,428. Imports by sea and rail in bond, aggregated 205 cases and 10 casks.

WHISKY.—Business as a whole is good throughout the State and Coast, barring San Francisco. As a matter of fact, the local August trade was not generally of much smaller volume than during the same month in 1905, when conditions were normal and considered satisfactory. The country is in excellent shape. Good crops, high prices for all kinds of products, and prices for labor that have not been equaled since the days of gold, all go to insure a general circulation of money and active business for the fall and winter. Outside collections are fairly good and the trade can well be satisfied with the situation and outlook. Exports by sea were of average volume for the season, the totals being 2,047 cases and 2,851 gallons, valued at $17,315. Miscellaneous exports were 161 cases, 8 barrels, 2 half barrels, 4 kegs and 918 gallons, valued at $10,085.

Imports by sea and by rail in bond aggregated 2,010 cases, 60 barrels and 2 casks.

IMPORTATIONS.—The importers are doing a satisfactory volume of business for the season, and the representative houses are able to say that the past fiscal year was a very good one to them. They all consider the prospects for a healthy fall and winter trade quite encouraging. Imports by sea for the month ending August 15 were: Whisky, 1,091 cases and 60 barrels; brandy, 2 cases and 108 barrels; gin, 570 cases; wine, 25 cases; brandy, 58 cases; liqueurs, 1,062 cases; rum, 1,173 cases, 25 casks and 18 cases; mineral waters, 105 cases; ginger ale, 25 cases; bitters, 1,040; 30 cases; gin, 873 cases; wine, 1,740 cases, 1 barrel, 40 casks, 70 casks, 2 quarter casks; vermouth, 333 cases and 6 casks; punch, 50 cases; Scotch whisky, 1,000 cases; cognac, 101 cases and 50 casks; absinthe, 315 cases; rum, 3 casks; rum, 40 cases; orange bitters, 25 cases.

By rail in bond: Wine, 600 cases, 1 barrel, 6 casks and 18 casks; whisky, 448 cases and 2 casks; gin, 20 cases; brandy, 126 cases and 10 casks; punch, 28 cases; liqueurs, 200 cases; rum, 60 cases; porter, 250 cases; champagne, 5,207 cases. Shipments to bond from New York, 1,084 cases.

BEER.—Business throughout the Coast trade good, several new breweries are about to be constructed, while established breweries are enlarging their plants to meet the growing demand. Exports by sea were of fair volume, the totals being 21,313 barrels bottled and 477 bulk, valued at $13,872. Imports were very light.

THE VINTAGE

ELSEWHERE in this issue will be found a full report of the condition of the grape crop up to August 20, in all sections of the State where the industry flourishes. It shows that, with the exception of a few minor sections, the yield will be from 15 to 50 per cent in excess of the crop of 1906; also that the grapes are large, plump, of fine quality and rich in sugar. In Southern California the prices are $12 per ton for white and $14 for black grapes. The association, on the 20th inst., announced that the prices of wine grapes would be $12 per ton delivered at the wineries. Competition in the Sacramento and Woodland sections have made the prices range from $15 to $18, while around Stockton and Lodi the prices are from $16 up to $20, the latter for Zinfandels. In other sections where the finer varieties of grapes are grown, the figures range around dollars per ton higher.

The rate on wine grapes from all points in the State to the Fairmont California wineries has been reduced 20 per cent by the Southern Pacific and Santa Fe roads at the request of the wine manufacturers. This is the most important reduction in the wine-grape railroad tariff made in years.

The Japanese colony, which controls the grape-picking labor in San Joaquin County, just before the opening of the vintage combined and put the price of picking up to $2.00 per day. Last year it was $1.25 to $1.75. As it was impossible to obtain white labor at any price, the unfortunate growers were compelled to stand for the holdup. This makes a large reduction in the profit per acre to the producer.

Receipts Of Wine And Brandies

The receipts of wine from interior wineries during August totalled 307,300. The receipts of brandy aggregated 22,0 gallons.

Whiskey In Bond

The quantity of whiskey withdrawn from bond in San Francisco on July 31, 1907, was 20,026 gallons.

GRAPE CROP OF 1907

The Vintage Is in Full Swing, the Grapes are of Fine Quality, and the Yield Promises to Be a Banner One

Alameda County

[illegible] Oakland:—Vineyards good and healthy in Alameda, as well as in Napa county. Have no knowledge of any [illegible] crops average fifty per cent and in some sections even seventy-five per cent better than last year; little wine left, about same quantity as last year; phylloxera is making fast headway in Alameda and almost the only remaining vineyards in Napa county are of resistant stock. Are unable to tell how many acres have been planted, but think more than last year in Napa, as well as Livermore.

C. J. Wetmore, Livermore:—Old vines are dying fast; new vines look well; crop prospects are thirty per cent better than last year; at Cresta Blanca we have same amount of wine as last year, in other cellars very little wine left; phylloxera is spreading fast, more vines affected than in any former year. About hundred and twenty acres have been planted this season.

Graf & Werner, Irvington:—The condition of the vineyards is very fair; have suffered slight damage; prospects are a crop 15 per cent larger than last year; the stock of wine is less than last year; no new vines have been planted.

Santa Clara County

P. Klein, Cupertino:—Condition of vineyards very good; no damage, prospects for crops better; less wine remaining than last year, in fact cellars are mostly empty; no disease of any kind noticeable; there has been very little planting done owing to unfavorable season.

P. F. L[illegible], Los Gatos:—There has been no damage whatever to the crops and vineyards are all in good condition and prospects are 50 per cent better; I have no knowledge of wine remaining in cellars; I do not see any sign of disease this year in any of the vineyards hereabouts; about hundred acres have been planted in his vicinity.

E. E. Meyer, Wrights:—Condition of vineyards good, prospects for crop better than last year; have had no damage so far; no wine remains; old vines have nearly all been rooted out and about [illegible] vines are bearing now.

P. Prudhomme, San Jose:—Vineyards in fair condition, showing fine growth; no damage; crop prospects good; cellars empty; mildew in some localities about fifteen acres of vines slowly dying out.

Napa County

J. L. Christin Company, Incorporated, Napa:—Vineyards are in fine condition, never saw them better; no damage done by frost or anything else; the crop prospects at the present time are from one-quarter to one-half better than last year; double the amount of wine remains in cellars; diseases are very light in new vineyards and old vineyards, which are but few, are planted this season.

A. H. Grossman, Napa:—Have never seen the vineyards in better condition; considerable damage by sunburn and mildew in some places; at present the indications are that the crop will not be as heavy as we first expected, but will be son better than last year; no wine remains; no disease on the resistant stock here; no new vines have been planted.

To Kalon Vineyard Co., Napa:—Vineyards are in excellen condition; no damage; prospects are for a third more than la year; about one-half the amount of wine remains in the cellar this year; no disease. We planted about thirty-five acres.

John H. Wheeler, St. Helena:—Vineyards are in bette conditions than for ten years past, no damage as yet to th date; Zinfandel prospects are moderate—all other varieti very good. Nearly all resistant vines; no disease yet showing perhaps 10 per cent of new vines have been added in thi section.

Wm. Julien Laferriere, Rutherford:—The vineyards are i good condition at the present time; vines suffered a little fro culture; prospects are for better crops than last year. Ther is less wine in the cellars than at this time last year; abou forty-five acres of vines have been planted.

D. D. Evey, Calistoga:—Condition of vineyards very good no frost or sunburn; there may be a few more grapes this yea than last, but as mildew is very bad the yield may fall short o last year; vines keep dying from phylloxera; few vines plante this season.

Fresno County

The Barton Vineyard Co., Ltd., Fresno:—Vineyards gen erally are in good condition; slight damage from frost and mil dew, almost none from sunburn. Black grapes generally ar reported lighter than last year; white grapes good, but owin to high raisin and shipping grape prices, there are few for cella use; less wine if anything than last year remains; the progres of phylloxera is slow; no other diseases of serious amount Considerable planting has been done, but not as much as in last two or three years.

Eisen-Veith Winery, Fresno:—The condition of the vine yards is good with the exception of some mildew and sunburn but no worse than in other years, and the damage is sligh and scattered. The crop of black grapes is lighter than las year and quantity of white grapes available for winery use is considerably reduced by high raisin prices. Independent cel lars are as well cleaned up as last year. The progress of phylloxera sporadic are slow; other diseases, such as mildew generally well taken care of and controlled.

Santa Cruz County

A. Lilienkrantz & Son, Aptos:—Vineyards are in very good condition; no damage; crop prospects better than last year; all wine sold; have added 130,000 gallons additional cooperage to our cellars; progress of diseases very slight; about five acres planted this season.

Jacob Kober, Ben Lomond:—The vineyards are in good condition, no damage and crop prospects are one-fourth better than last year. There is no wine remaining in cellars; about ten acres have been planted; no disease.

Contra Costa County

J. E. Cowell, Martinez:—Where no phylloxera the vineyards are in good condition; most all of the resistant vine groups good. No damage; crop prospects probably 15 per cent better than last year; about the same amount of wine remains in cellars; phylloxera is still progressing very rapidly. About ten acres have been planted in this section.

R. C. Terry, Clayton:—The condition of the vineyards is quite promising for an abundant crop in most vineyards. About late, some mildew. I hear from several, but none that is worth mentioning. I would say there are mentioned more grapes than last year, perhaps more. I think one-half less wine remains in cellars. Cannot see any material progress of disease this season. Vines are very thrifty. I would say about 75 acres have been planted about here, perhaps not over 50, and but little planting last season.

Sonoma County

T. L. Orr, Occidental:—Vineyards all healthy; no damage as yet by sunburn; crops fair, better than last year; very little wine in cellars; no phylloxera or other diseases noticeable yet. I think about fifty acres planted this season.

Carl Deissig & Co., Sonoma:—Vines are now in excellent condition, slight damage from mildew, no sunburn yet. If nothing interferes, the crop will be almost double that of last year. Only small lots of wine remains in the cellars; no new planting to any extent.

W. D. Stein, Cloverdale:—Some say crop prospects are better, as for mine don't think as good; the condition of vineyards in this section is fair; some damage from mildew so far; I do not know of any wine on hand. Considerable resistant stock is being planted; two hundred and fifty acres in this township.

F. Keams & Bros., Guerneville:—The vineyards are in about the same condition as last year, and in some places not as good; no damage except by late rain in blossoming of vines; prospects are about the same as last year, if not poorer. Phylloxera is spreading very rapidly; hardly any mildew; ten acres replanted with resistant stock.

P. C. Rossi, President Italian Swiss Colony, Asti, Cal.:—There is a good average crop in Sonoma county. Better than average in Madera, Fresno and Kings counties. No damage by frost and none so far by sunburn. Crop prospects are better than last year. Phylloxera is spreading in upper Sonoma county, none in Madera or Lemoore. Six hundred and forty acres have been planted this season in Lemoore.

F. Limmer, Olema Ellen:—Condition of vineyards very good indeed; there has been no frost and no sunburn so far; crop prospects are fifty per cent better; the grapes are large, the berry large and if I am not mistaken, the quality of wine will be excellent. Cannot say as to amount of wine in cellars; our section is very nearly all of new vineyards of resistant stock.

J. Tyrrel & Co., Cloverdale:—Conditions fair, only damage in this district has been done by cut worms in some places; prospects are favorable except the Malaga variety, which is a poor crop; cannot be Cognac; not a gallon of wine remains in cellars. Phylloxera is spreading between here and Healdsburg fairly alarming rapidly. About two hundred acres planted this season.

[illegible], Sebastopol:—Vines are in good condition; are in a healthy and vigorous state; have made a rapid growth; [illegible] not much damage. [illegible] crop prospects [illegible] about the same as last year. [illegible] wine remains in cellars. [illegible] very little planting last season.

[illegible], Glen Ellen:—Vineyards look good; [illegible] growth of wood; vines ready to [illegible] Cognac; [illegible] effects of frosts; crops are coming rapidly; [illegible] damage from mildew; caused by [illegible] damage from sunburn or frost. I do not think [illegible] of last year to [illegible]. Cellars are empty; phylloxera is advancing rapidly, the whole valley is infested and [illegible] dying in nearly every vineyard; about [illegible] of [illegible] have been planted [illegible] this year.

MISCELLANEOUS

Lachman & Jacobs, San Francisco:—Vine conditions are in fine condition; no damage; crop prospects two fold better than last year and no disease to speak of.

Wm. Blake, Rosarito:—The general condition of the vines in the boat is [illegible]; they have suffered no damage, and the indications are for a crop one-third more than last year. About the same amount of wine remains in the cellars as last year. No new vines have been planted.

Sacramento Winery, Sacramento:—Vineyards are in good condition. About 40 per cent better crop than last year, as there is. About same amount of wine remaining in cellars as last year. Phylloxera, mostly working on resistant stock. About 2,000 acres have been planted this season.

H. H. Scott, Ruggles:—Vines are in fine condition; have made vigorous growth and dense foliage; no damage so far; crop conditions about 50 per cent better than last year. About the same amount of wine remains in this locality; very few vines have been planted.

Alex. Weir & Son, Livermore:—There has been no damage; there will be a fair average crop; [illegible] will be a few more than last year on [illegible] the same. We have about [illegible] of wine on [illegible] Phylloxera in other vineyards are working on resistant [illegible] 7,000 acres have been planted this season.

Pacific Vineyard Co., Healdsburg:—Vineyards [illegible] very fine; plenty of strong wood for very heavy crop; no damage to [illegible] so far as we can see; [illegible] wine is in the [illegible] of new vineyards. There is no phylloxera in [illegible] of our [illegible] about [illegible] have been planted.

[illegible], Sonoma:—Vineyards [illegible] conditions very good; [illegible] Cognac; [illegible] Fresno, Tulare and Kern counties. The average [illegible] about 50 per cent better than last year. [illegible] wine remains in cellars. Phylloxera is working [illegible] Contra Costa county; also [illegible] Sonoma county.

JOHN KRAUS, San Bernardino:—The vineyards are now in good condition, no damage to the vines; the grape crop in this vicinity will be about 25 per cent more than 1906; no new planting; about the same account of wine as usual in cellars.

HANFORD WINE CO., Hanford:—The vineyards are in good condition, suffered some from mildew; the crop may be about 15 per cent less than last year, the stock of wine is about the same; no new vines planted.

SOUTHERN CALIFORNIA

CHAS. STERN & SONS, INC., Los Angeles:—Condition of vineyards very good; no damage to speak of; crop prospects much better; no diseases.

GEORGE C. KETCHEL, Escondido:—So far as I know the vineyards are in good condition in this section; there has been no sunburn, frost, etc., and crop prospects are better; less wine on hand; I know of no disease about.

JACOB RUDEL, San Gabriel:—The condition of the vineyards is better than in several years; no damage to speak of; crop prospects about 25 per cent better; wine remaining about the same; diseases making very little progress. No new vines.

JOHN G. RITTER, Palmdale:—The prevailing condition of the vineyards is good, crop prospects are better than last year; no damage, a little mildew showing; not so much wine in cellar; about 20 acres planted this season.

SIERRA MADRE VINEYARD CO., La Manda Park:—Vineyard conditions good; no frost or sunburn to speak of; crop prospects about the same as last year; about the same amount of wine remains in cellar; no diseases; no vines planted this season in this territory.

JAMES BRACKEN, Nordhoff:—The vineyards are all in good condition; no damage; prospects for crops 25 per cent better than last year; have on hand about same amount of wine; no disease; no new planting.

A. YORK & SONS, Templeton:—There has been no damage this season, vines are in very good condition and prospects are about twice as good; about same amount of wine on hand; no serious diseases; planting, none to speak of.

C. O. RUST, Anaheim:—Better conditions prevail than last year; no damage; crop prospects about 10 to 20 per cent better; about the same amount of wine remains; vines appear to be free this season from all disease; very little new planting.

T. J. F. BOEGE, Anaheim:—Conditions very good; vineyards look better than for some years; a little damage has been done by mildew; prospects are that crops will be considerably larger this year; wine remaining about the same. Anahiem disease seems to be getting less. No new planting.

The Santa Monica police commissioners have before them eleven applications for saloon licenses in that seashore town.

Interesting Facts From Contra Costa

R. M. Wood.

Dear Sir:—The grape crop of Contra Costa is good this year. While there is an occasional vineyard that will not come up to the standard of last season, nearly all vineyards will run 25 to 35 per cent better, and possibly even more. The ground has ample moisture and berries are filling out large and the bunches are well filled. This means good weight. On a vineyard of 65 acres, which I lease, the crop appears to be the largest since 1897, and that is saying a good deal. On one other vineyard which I am familiar with the crop is 50 per cent larger than last season. There will be no shortage of grapes here.

There has been some damage from mildew in some spots—not enough to ruin the grapes, but enough to lower sugar percentage and give a good rank twang to the resulting wine, and wine grape buyers will have to be on their guard.

At this time last season there was practically no old wine on hand, but this year almost every cellar has perhaps one-third of last vintage on hand. The larger wine makers are inclined to feel somewhat conservative about paying fancy prices for grapes, owing to their knowledge of the general dullness in the wine trade at the present time, and to the realization that the high prices of last season were due, not to crop conditions, primarily, but to the destruction of the enormous quantity of 15,000,000 gallons of wine in the San Francisco fire. They realize that supply has now caught up with demand, and that the wine market must naturally revert to prices low enough so that the consuming class in the East can afford to buy and drink our common wines. If not, a surplus will soon pile up, and we all know what happens when every wine maker is carrying a surplus stock.

But many of the smaller wine makers of the type referred to by a Sonoma friend of mine "who sit on their little nests like a setting hen, oblivious to conditions outside their little horizon," feel quite convinced that because they made a little money last year out of $23 or $25 grapes that they are entirely certain to have the same result this year by dropping another nickel into the same slot machine. If every wine maker would take a good trade paper like the WINE AND SPIRIT REVIEW he might frequently save a good many hundreds of dollars a year by getting wise to the situation. If every wine maker in the coast counties would take a trip once in two or three years to the vast new vineyards coming into bearing in the Sacramento and San Joaquin valleys, he would begin to realize that there are some grapes in California besides his and his next-door neighbors, and that it is going to take some skillful management and financiering to dispose of the rapidly increasing output of the new districts.

Among some of the independent wine makers there is a tendency to criticise and carp at the California Wine Association. I am an independent wine maker and have no affiliation with the C. W. A., but I am not narrow-minded enough to realize that the strong, intelligent and far-seeing management of Mr. Morgan has been one of the predominant factors in the prosperity of both growers of wine grapes and makers of wine. Mr. Morgan's work for the Pure Food Law meant much to California, and I feel that he ought to be entitled to a vote of thanks from every California grower and from every competitor who is making honest wine.

The vineyards of the western end of Contra Costa are slowly disappearing from the effects of phylloxera, and it now looks as if five years from now there would be a smaller product of Contra Costa grapes than at present. Some acreage is being established in resistant vines, but not enough as yet to provide for the destruction of the non-resistant vineyards.

Very truly yours.

August 15, '07. FRANK T. SWETT.

Mr. Morgan on the Outlook

SPEAKING of conditions in California, Mr. Percy T. Morgan, president of the California Wine Association, who is now in New York recently said to a representative of this paper: "From now on I look to see the atmosphere clear up in San Francisco, which, as you know, things have been unsettled for some time past. The people there will never rest until they have rehabilitated the city in such a way as to eclipse the old San Francisco. Steadily difficulties of one kind or another are being overcome, and the next year will see a great change.

"Work is progressing on our great plant at 'Winehaven,' on the bay opposite San Francisco. The trouble has been to get the materials delivered promptly, as the railroads have been at times congested with freight of all kinds.

"All over the State of California the people are most prosperous. The fruit growers, especially, have participated in this prosperity. Thus, green apricots brought $100 a ton; peaches from $75 to $100 per ton, and prunes six cents a pound, or $120 per ton. The very high price of raisin grapes will greatly increase the cost of wines in the sweet wine districts. The new plantings of wine grapes have gone on steadily for several years, and there are some people who think there may be danger of over-production. However, it is to be hoped that the consumption of California wines will increase as fast as the supply of grapes increases.

"The American wine industry is all right," said Mr. Morgan, "and we in California believe in good, pure American wines wherever they are made. The American people are beginning to know more about and to appreciate the fine wines and champagnes made in this country. Therefore it is the duty of all wine makers, east and west, north and south, to pull together and to unite heartily in every movement for the betterment of their industry, for it has a great future."—*American Wine Press.*

Cordelia's Wine Industry

THE Vallejo *Chronicle* of August 3, contained a very interesting article from the pen of James Mason, descriptive of the wine industry in the neighborhood of Cordelia, from which we make the following:

The Solano wine grape belt center in Green Valley township, and with over one thousand acres of vineyard in the immediate vicinity of Cordelia, this place is the headquarters of the wine making industry. The average yield per acre is eight tons of grapes or 3,000 tons for the entire acreage. This crop gives to the growers an annual amount of $120,000. To convert the crop into wines there are three wineries established at Cordelia with a capacity of 1,350,000 gallons.

In addition to the grapes grown in the local belt 230 carloads are received each year from other sections. The cool climate prevailing here at the time of the wine-making season is of great assistance to the winemakers, as it is specially adapted for the fermenting of dry wines which is impossible for many districts where warmer weather prevails.

The dry wines produced in Cordelia are unusually popular. The largest of the wineries is the Cordelia Winery, which has a capacity of 850,000 gallons. A private spur connects it with the Southern Pacific railroad and the grapes from outside points are unloaded direct from cars into the crusher. The institution is equipped with every modern type of machinery necessary in the conducting of the industry and most complete in detail and appointments.

The other wineries, namely, the Solano and Green Valley each have a capacity of 250,000 gallons, and they are also equipped with every modern appliance and are complete in every detail. The Solano Wine Co. has a fine vineyard of 120 acres which is under a high state of cultivation and which is one of the best paying properties holdings in this section.

During the grape-growing season, which lasts about one month, the wineries give direct employment to 100 persons each, while the vineyards employ a much larger force.

Viticulture in Hawaii

THE Kona Vineyard Company, which has been incorporated at Honolulu. The purposes are principally to manufacture and deal in wine and wine products, etc. The capital stock of the corporation is $50,000 with an option of increasing to $1,000,000. The officers for the first year are: E. S. Cross, president; W. S. Easterday, vice president; J. T. Smith, secretary; T. M. Vieira, auditor. It is believed by those who have given the matter consideration that a very good quality of dry wine can be produced in certain places in the Islands, and it may be that some day we will see a high Hawaiian grade listed on our wine cards.

The Anheuser-Busch Brewing Co. of St. Louis will offer a magnificent trophy of sterling silver for the best state exhibit of brewing barley at the coming Irrigation Congress which opens in Sacramento September 2. The trophy will cost $500, and will be one of the finest specimens of the silversmith's art ever sent to the Pacific Coast.

CALIFORNIA STATE FAIR

An Interstate Exposition

SACRAMENTO, SEPTEMBER 2 to 14, 1907

WINE AND BRANDY EXPORTS BY SEA

EXPORTS OF WINE.

	Gallons	Value.
		$ 331
		554
		10,181
	2,052	
		10,000
		272
South America	1,720	
		216
		50
		1,298
	102,811	$41,600

EXPORTS OF WHISKY.

	Cases.	Value.
		$ 678
		1,942
		2,793
		9,410
South America ...		100
	2,157	$1... 16

EXPORTS OF BRANDY.

	Cases.	Gallons.	Value.
			$1,280
			50
			98
Total	13	420	$1,428

Destination.	Packages and Bulk.	Value.
		$9,144
Central America .		
	120	840
		2,846
		170
		70
		5
		113
		57
		$13,872

MISCELLANEOUS EXPORTS.

Destination.	Packages and Contents.
	Cases, 1 bbls Alcohol
	Cases, 5 cs Cordials
	5 cs Grape Juice
	1 kg Vermouth,
	Wood Alcohol
	cs Maraschino
	28 cs Liquors, 9 cs 102 gals Spirits, 30 cs Mineral Water
	cs Grape Juice
	1 cs 500 gals Alcohol, 65 cs 46 gals Gin
	cs Grape Juice
	1 cs Cherries in Maraschino, 2 half bbls Ginger Ale
	cs Grape Juice
	cs Ginger Ale
South America	10 cs Mineral Water
	half bbls, 1 keg, 6 cs gallons
	$12,082

LASH'S BITTERS
TONIC LAXATIVE

IMPORTS BY SEA

IMPORTS BY SEA.

FROM JULY 15TH TO AUGUST 15TH, 1906.

FROM SEATTLE—Per steamer Buckman, July 16th.

... Whisky	Order.
... Whisky	Gottfried Krogh Distilling Co.
... Whisky	Order.
... Whisky	Wm. Wolff & Co.
270 cs Ale, Lime Juice, etc	James Foree & Co.
... Sherry	Vallejo Mercantile Co.
... pkgs Brandy	Schmidt & Haas

FROM PUGET SOUND—Per steamer Sonoma, July 16th.

... Whisky	Sherwood & Sherwood
... Liquors	Henry Campe & Co.

FROM GENOA (VIA ANCONA)—Per steamer San Jose, July 19th.

101 cs Liquors	Cerruti Mercantile Co.
272 cs Liquors	L. Garbini & Bro.
... Liquors	Wm. G. Gove & Co.

FROM HONGKONG—Per French steamer Amiral Duperre, July 19th.

43 cs Chinese Wine	Order.

FROM YOKOHAMA—Same steamer.

19 tubs Sake	Order.
... cs Sake	Order.

FROM KOBE—Same steamer.

78 csks Sake	Order.
... cs Sake	Order.
20 tubs Sake	Order.

FROM GENOA—Per German steamer Mera, July 21st.

500 cs Wine	De Fremery & C.
334 cs Wine	Order.
... cs Liquors	Order.

FROM PORTLAND—Per steamer Costa Rica, July 22d.

75 cs Mineral Water	Order.
... cs Ginger Ale	Mc...hey & Co.

FROM PUGET SOUND—Per steamer President, July 23d.

... bbls Beer	I. Gaston

FROM LIVERPOOL (VIA ANCONA)—Per steamer City of Panama, July 26th.

2 cs Beer	Order.
50 cs Whisky	Order.

FROM GENOA—Same steamer.

500 cs Wine	Bianchi Poultry Co.

FROM KOBE—Per British steamer M. S. Dollar, July 25d.

1100 tubs Sake	Various

FROM HONOLULU—Per steamer Alameda, July 30th.

50 cs China Wine	Sun Tai & Co

FROM PUGET SOUND—Per steamer Sonoma, July 31st.

150 bbls Beer	Everett Bottling Co.
50 cs Whisky	Koster & Lonergan.

FROM PUGET SOUND—Per steamer Santa Rosa, August 3.

75 bbls Beer	C. W. Dechent.
60 bbls Whisky	H. H. Helbush & Co.
275 pkgs Whisky	Overland Freight and Transfer Co.

FROM ANTWERP—Per Italian ship Blanche, August 1st.

175 cs Liquors	W. Wolff & Co.
185 cs 6 csks Vermouth	Goldberg, Bowen & Co.
... qr csks Port Wine	Goldberg, Bowen & Co.
360 cs Mineral Water	Goldberg, Bowen & Co.
50 cs Punch	Simon Levy & Co.
50 cs Absinth	Simon Levy & Co.
500 cs Fernet Branca	E. Martinoni & Co.
50 cs Cognac	E. Martinoni & Co.
... cs Vermouth	L. Tassig & Co.
500 cs Fernet	Order.
10 octs Rum	C. W. Craig & Co.
44 cs 40 octs Port Wine	C. W. Craig & Co.
35 cs 50 csks Sherry	C. W. Craig & Co.
25 cs Mineral Water	Tillmann & Bendel.
205 cs Absinth	Pascal Dubedat.
15 cs Kirsch	Pascal Dubedat
45 cs Wine	Hellmann Bros.
675 cs Gin	Wm. Wolff & Co.
... cs Sherry	Wm. Wolff & Co.
100 cs Liquors	Wm. Wolff & Co.
150 cs Whisky	Wm. Wolff & Co.
25cs Orange Bitters	Wm. Wolff & Co.

ERNST SCHRAUBSTADTER Established 1864 EMILE A. GROEZINGER

A. FINKE'S WIDOW

CHAMPAGNES

WINES AND BRANDIES

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Telephone Temporary 709 Cable Address FINKE

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Via New York

Via Detroit

Via New Orleans

Via Boston

Via Galveston

From New York

Tainted News

CLEVELAND, Ohio, August 1, 1906.

To Members Gentlemen:—Between the "Tainted News" and the drinkers interest but which it has been unnecessary labouring, both of which were represented at the Jamestown Convention of the Association of State Dairy and Food Departments. Those who signed in to read the "Tainted News" number as near as can be positively posted.

This "tainted news" was the statement published in telegraphic form in many newspapers throughout the country, but which never before had obtained at any convention that "Doubt" had "to go," and, that after a strong fight by the "doubters" they were defeated in the "straight ballot" vote which sustained the association's endorsement of the ruling of Attorney General Bonaparte on the labeling of whiskies.

From reliable information received from State food officials who were present, it appears that this story was made out of "whole cloth," as there were no protests, no hearings, and no action taken by the association at this meeting on the whisky question in any of its aspects.

So many members have been misled by what they have seen in the telegraphic reports, which were sent out from Norfolk purporting to represent action taken by the Association of State Dairy and Food Departments, it was thought best to advise the membership in this way of the character of the news as it related to the whiskey question.

Yours very truly,

DAVID STAUBER,
Secretary.

PERSONAL MENTION AND NOTES.

Mr J. F. Moroney, president of the Jesse Moore, Hunt Co., had no fault to find with August business. He considered the slackness as only a seasonal condition. Mr Moroney stated that country business was so unusually good that it offset any falling off of trade in the metropolis. Furthermore, that the standard old "Jesse Moore" was still going ahead in the most satisfactory manner throughout August, and that one of his travelers had just returned from Alaska, bringing with him a fat order book well filled. The house desires to have it known to the trade generally that Jesse Moore is being bottled in bond. The firm is now prepared to supply the whisky either sour Mash or as the straight article. This new departure will undoubtedly add largely to the popularity of this brand.

Nates, Alts & Braun had business of satisfactory volume during August and their books show that the trade for the past month was as good as that same month in 1905. Both July and August are considered dull months, but the depression in city trade was more than made up for by the activity in country business. The house believes that the city will soon be all right again and thinks that there has not been so great a diminution of business during the time period as is generally asserted. The firm's brands, "Phoenix" Whisky, is meeting with a good healthy demand, while their line of Scandinavian goods for which they are Coast agents, is moving well. This is particularly true of Aquavit, Swedish Punch and Swedish Rum Brandy.

You Can Class a Man by the Clothes He Wears

BE IN THE A-1 CLASS

I can make you look from the toughest to the swellest.
Prices right.

P. F. Pinnella
Men's Tailor
61 Montgomery Ave.
San Francisco, Cal.

LOS ANGELES DEPARTMENT

Los Angeles Correspondence

THERE is but little new in the wine trade this month in Southern California. The local demand is holding up good considering the absence of so many of our people who are at the seashore or mountains. The wine men generally are getting their wineries and cellars in shape for the vintage, which promises to be large and of excellent quality. This, of course, is subject to weather conditions the next two months. Considerable brandy is being made in this district in the process of making room for the new crop.

The vineyards all through Southern California are in fine condition and promise to yield a large crop of choice grapes this season. In the Cucamonga grape belt they are ripening rapidly and crushing will soon begin and will be in full blast by the first week in September. In the foothill vineyards the grapes are not so far advanced, but are coming forward finely and will be ready for the crusher a week or two later than the Cucamonga section. Should there be no unfavorable weather conditions for the next few weeks, this will prove a banner season for the wine men.

In the death of A. Vignolo, August 14th, one of the best-known wine and liquor merchants of Southern California passed away. Mr. Vignolo was an old pioneer, having come to California in 1848, and had lived in Los Angeles for the past thirty-four years. The most of that time he was engaged in the wine and liquor business as a wholesale dealer in this city. At the time of his death he was vice-president and a director in the Italian Vineyard Company of Los Angeles. He was a leader in the Italian colony here and his funeral on August 17th was very largely attended.

The Pacific Copper Works (branch of Sanders & Co.'s Copper Works of San Francisco), located at 649 North Main street, is now the most fully equipped works south of San Francisco, and under the management of M. Levy is doing a fine business in new and repair work, particularly in making wine filters, quite a number of which they have made for Southern wine men.

Mr. Carl Schalitz, proprietor of Sanders & Co.'s Copper Works of San Francisco, was in this city for a couple of days the middle of the month.

Henry Baer, of the Los Angeles Wine Co., whose winery is located at West Glendale, this county, is happy over the vintage prospects. Most of the grapes used there come from the foothills of the San Fernando Valley, where the conditions are exceptionally favorable to the production of grapes having the necessary qualities for making fine wines. Mr. Baer states that, barring hot weather during the vintage, the yield will be large and of very fine quality, and he expects to run his winery to its full capacity.

G. Demateis & Brother, proprietors of one of the oldest wineries in this city, expect to start crushing grapes from the Cucamonga district the last week in August and to make somewhere in the neighborhood of 400,000 gallons during the season.

With the growth of Los Angeles and the constriction of the liquor zone, the prices of retail liquor licenses have gone soaring until now $10,000 is considered about the right figure when a sale is under consideration. In this condition of affairs the building of a brewery and the introduction of its product in this market means the expenditure of big money.

It is reported in real estate circles that J. Gordon Saunders, the business agent of Madame Calve, the noted actress, is here negotiating for 1,000 acres of vineyard land in Orange County, which Madame Calve intends to plant in wine grapes and on which she intends to settle several hundred French peasants from her famous French vineyards, and to cultivate her own special variety of champagne grape and to engage in the manufacture of champagne as well as other wines. The investment entire will amount to about $500,000.

The Edwin Germain Wine Company reports trade as good, particularly in small Eastern shipments, of which this house makes a specialty, having built up a fine Eastern family trade in high grade wines.

The only Jeffries, he of championship fame, has opened "Jeffrie's" place on Spring street, between Third and Fourth streets. At present it is equipped with makeshift furnishings, but when the fixtures being made specially for it are done, about the first of October, it will be the swellest cafe in the Southland. The permanent fixtures will be made in solid mahogany and everything in comparison, and will represent a good-sized fortune. The firm will be Jeffries & Kipper.

It is doubtful if the traveling fraternity who hold forth at the Nadeau will recognize the wet annex during the next few weeks, for Jim Donahue, he of the imposing presence and glad smile, has gone to Portland and the Sound country on a well-earned vacation of several weeks. In the meantime Knowles, like "Poker" Davis, is doing the best he can.

Los Angeles is soon to have a new brewery. A number of local and Eastern capitalists have organized the Duquesne Brewing Company, with officers as follows: Callaghan Byrne, president; Eugene Germaine, vice-president; Ralph Moss, secretary; A. K. Martell, manager. The company has secured a block of land at East Main, Albin street and the Salt Lake Railroad tracks. Bollinger Bros., of Pittsburg, Pa., the architects, are completing the plans for a brewery of 50,000 barrels' capacity, which will be equipped with the very latest scientific and improved plant for the manufacture of lager beer. The company expects to start building operations within the next sixty days.

There is evidence accumulating that we are about to witness the reincarnation of the "Gothenburg system" idea, which William Mead brought over from Europe last year. With an association of gentlemen, he thought it would be an excellent idea to add it to our already large assortment of freak liquor legislation, for the good of Los Angeles and, incidentally, to yield a nice annual rake-off for the Gothenburg Association. We note that among the names of the gentlemen to comprise the new Charter Revision Committee are that of William Mead and one of his active associates in the attempt made last season to fasten the Gothenburg idea on the city. Wonder if there will be any "Gothenburg" in the charter revision.

The Seattle Brewing Company is erecting a fine bottling plant out on Enterprise street, between Eighth and Ninth streets. It is, according to reports, spending some $50,000 in its erection and equipment, and will be up to date in every particular. It is said to be the company's intention to send here the beer in barrels from the North and bottle it here for the trade.

The fate of the "blind pig" in this locality is a strenuous one, and the "view halloo" of the huntsmen is a constant echo in its ears. There are several officers in this county that have the prize horned in the "Meadowbrook Hunt" skinned a mile when it comes to picking up a scent of a blind pig. There are quite a number of such cases now before the courts of this and adjoining counties for violation of the license laws. And still our prohibition friends say "that prohibition prohibits."

John Doyle, of "The Apex" bay, is living down on the Beach, having his vacation enjoying the moonlit nights and hustling for an early car to the city to greet his many patrons during the day at the old stand. The Apex is a popular place and keeps the boys hustling during the rush hours.

Spain's Cork Industry

CONSUL-GENERAL BENJAMIN H. RIDGELY, of Barcelona, supplies the following information concerning the cork industry in that part of Spain:

One of the great industries of this consular district is the manufacture of corks at and near San Feliu de Guixols, a small seaport about 100 miles from Barcelona, where nearly all the champagne corks used in Europe are manufactured, as well as corks of all other sorts. The exports of corks and cork sundries from that place to the United States alone amounted to $1,337,475 in 1906, against $1,286,012 in 1905. The increase in exports is due to the steady demand for corks of a variety known as "discs" which came into vogue about two years ago. They are only about one-eighth of an inch thick, and are successfully supplanting those of regular sizes for cheap bottling. They are largely used for bottling all sorts of effervescent mineral waters and other similar liquids. The cork bark out of which these corks and other cork-wood products, such as cork insoles, are manufactured, is imported from Portugal, Algiers and Andalusia.

Fine Trophy for Wine Cooperage Substitute

THE CALIFORNIA WINE ASSOCIATION is offering a very handsome prize at the National Irrigation Congress to be held in Sacramento the first part of September, for the best substitute for oak in wine cooperage. The trophy is a beautiful work of art in the shape of a barrel in Flemish finish, with a pedestal of the same style. There are silver decorations of hand-chased grapes surrounding a beautifully [illegible] shield. The ribbon which surrounds the shield will contain the donor's name, handsomely engraved, while the shield itself will bear the name of the winery. The total height of the trophy is 10½ inches. A very good engraving of the prize is given herewith.

The jury in the case of Chas. Habden, Berkeley, Cal., charged with violating the local prohibition liquor ordinance by selling liquor, gave the latter one in that hospital here a brilliant pull by returning a verdict of not guilty. The jury was out only 15 minutes. The ordinance was so fanatically drawn that it overreached itself and the result is that it will necessarily have to be changed and re-enacted to make it constitutional.

HANLEY
RYE WHISKEY
"GOOD GOODS"
HANLEY MERCANTILE CO.
Wholesale Wine and Liquor Merchants
835 FLORIDA ST., [illegible] SAN FRANCISCO, CAL.

PACIFIC WINE & SPIRIT REVIEW
JOURNAL OF VINICULTURE

Removal Notice

The office of the REVIEW has been moved to No. 207, on the south corridor of the same floor, in the Montgomery Block.

Sweet Wine And Brandy Statistics Again

WE are very pleased to inform the readers of the REVIEW, that we interested in the output of sweet wines and brandies in California, that the Government has been induced to rescind its order forbidding the giving out of information as to the production of these products. The order was originally intended to affect the cigar-making industry particularly, but was so sweeping as to include wines and brandies. Beginning with this number, the usual statistics of production in these branches of the industry will be given.

W. A. Geft Now A Publisher

THE readers of the REVIEW, and particularly the advertising patrons, will read with interest the announcement that W. A. Geft, who for many years was identified with the WINE AND SPIRIT REVIEW, dating as far back as 1889, is now in the publishing business on his own account. Mr. Geft has purchased the interest of the late Guy Marshall in the *Fruit World* and the *Western Empire*, published at Los Angeles. He has been associated with the two publications for several years and is now vice-president and general manager of the company which publishes them. Mr. Geft has had a varied newspaper career. He was one of the founders of the Marysville *Democrat*, was also publisher of a daily in Carson, Nevada, at the time William M. Stewart was candidate for Senator. From there he went to San Diego and obtained a position on the San Diego *Daily Union* in the great boom days, at which time the writer hereof was the managing editor of the *Union*. He remained with that publication until he came to San Francisco in 1889 and again took service with the writer in the work of upbuilding what is now the PACIFIC WINE AND SPIRIT REVIEW. Mr. Geft's all-round abilities as a newspaper man and his long and varied training make him a valuable addition to any industrial publication, and we predict for him and his interests a full measure of success. Shake, old man.

The statement of the condition of the Swiss-American Bank of this city at the close of the fiscal year is very satisfactory. The resources, including cash and sight exchange, were $5,407,417.13, of which $907,968.06 was cash and sight exchange. The deposits totalled $4,590,263.08. This is a great showing of which the management may well be proud. The Swiss-American Bank caters to and does a large business with the wine and liquor trade and with the people in the wine industry generally. Furthermore, they are very obliging and attentive to the affairs of their patrons.

Internal Revenue Collector Lynch Resigns

COLLECTOR OF INTERNAL REVENUE of the first district, John C. Lynch, has resigned, his resignation to take effect September 1, or as near thereafter, as suits the convenience of President Roosevelt, who must find a successor to Mr. Lynch. Twice before, Mr. Lynch has tried to resign the office, but was induced to retain it by the appeals of his many friends. Mr. Lynch has made a most capable Collector of Revenue and has held this important post for the past ten years. His retirement is entirely of his own volition and we are informed that he leaves the Government service for the purpose of engaging in real estate business, the conduct of which he is well qualified for. Along with the REVIEW, his many friends in the trade and politically wish him the greatest success.

Senator Perkins is quoted as saying that in the event of Lynch insisting upon retiring, State Senator A. E. Muenter, of Stockton, has been recommended by the Senator for the vacancy. At the present time, Mr. Muenter is Coiner of the San Francisco Mint.

Secretary Wilson On The Sulphur Question

SECRETARY WILSON, of the United States Department of Agriculture, paid an official visit to the Coast in the month and during his short stay in San Francisco listened to the protests of the fruit growers and packers with reference to the use of sulphur in curing dried fruits. While he made no binding promises, he gave the fruit men some consolation in the statement that on account of the unusual conditions the packers would be given practical immunity this year. In other words, that there would be no prosecutions under the law, if fruit curers used only the smallest quantity of sulphur required for the preservation of the fruit. On his return to Washington, Secretary Wilson ordered the leading experts in the Bureau of Chemistry at Washington, to this State to study the fruit sulphur question on the ground. These experts are to work in collaboration with Professor Jaffa, of the California University, and Government Chemist Gould, representing for the Coast.

The Review In The Fatherland

Mr. R. M. WOOD, EDITOR REVIEW:—By mere chance I have learned that one of the most important German trade papers, "Das Weinblatt," has asked you for an exchange with the PACIFIC WINE & SPIRIT REVIEW. This fact proves the importance of your trade paper and the appreciation which same receives not alone in the United States but also in foreign countries, as "Das Weinblatt" is one of the best edited trade papers in Germany and brings as well as it accepts only original and merited articles concerning the wine industry at home and abroad.

No doubt your subscribers and readers will benefit by this exchange and I for one am looking forward for interesting news through this source.

A SUBSCRIBER.

San Francisco, August, '07.

The town of Corning, Tehama County, which incorporated some time ago and found through the efforts of the long-suffering saloon men that the incorporation was not legal, has again incorporated. This means that the town will go dry and stay so until such time as the liquor dealers can overcome their enemies.

Revenue Orders

WITH THE COMPLIMENTS OF
CLARA BELL BROWN

To Uncle Sam's Internal Revenue Office, and all who have received the Total Abstinence Bottles, and mottoed Bell enclosed.

How dear to my heart are these Revenue orders,
Which force all the hypocrites into the light!
And expose all the tipping, the additional tipping
The would-be reformers have done out of sight!

Good whiskey stands out, in the light of the new law,
Quite honest and bold, with an unmasked brow;
While pure wine from the grape, serves a much shamloved blessing:
Beside the masked drinks all abstainers allow!

The Temperance Warblers have kept up their spirits
By sperits poured down, from an unlicensed jug!
While the much abused drinker, the common law drinker,
Was judged and condemned by the shape of his mug.

How simple and innocent four per cent alcohol,
(Brewery tipple) doth seem to us, now,
While the thirty-per, forty-per, all kinds unlabeled per
Jags are clear writ on the Temperance brow!

CHORUS

The unlabeled drinking; the limperance drinking;
Behind the door drinking, in sound of shame bell!
I'm solemnly thinking St. Peter is blinking,
At the number of good people slanting for h—ll!

NOTE: *Temperance hale quartettes, accustomed to warbling Prime Nubs, Elks and other popularities, who sing 'How sweet is the sleep of hypocrisy, and the love of 'The Old Oaken Bucket.'*

MRS. CLARA BELL BROWN.

ALL THOSE USING THIS HAND HAVE LICENSED WINE.

French Wine Frauds Should Help American Wine Trade

The American Wine Growers' Association in session this week at Hammondsport, and which comprises wine makers from New York to California, has shown a psychological moment to urge the energetic enforcement of laws against adulterated foreign and domestic wines. The chambers in southern France have pretty well advertised to the world that French wines are largely the product of the laboratory, in the opinion of the vinegrowers of this country, at any rate. This is likely to affect the importation of wines bearing French labels, and competition from this source has been the most serious that American growers have had to meet. The new pure food law contains right provisions against the sale of native fictitious wines, unless the nature of the stuff is stated on the labels. Taking all these things into consideration, American vine-culture have reason to look for improved conditions.—Rochester (N. Y.) *Democrat & Chronicle*, June 28.

Classified Advertisements

English Gentleman.

Fine Business Opportunity.

Wine Maker and Vineyardist Wants Position.

Position Wanted

DISTILLERY AND WINERY FOR SALE.

WINERY FOR SALE.

SALESMAN.

SCOTCH WHISKY AGENTS WANTED.

MOVING PICTURES WANTED.

WANTED.

Winery and Vineyard For Sale.

Advertising A Winery

I BEG to acknowledge with thanks the privilege and honor of presenting to this Convention my views on the subject of "Advertising a Winery."

I take it for granted that the idea expressed should follow the broad scope, rather than the limited range of action in a commercial field of operation, for a winery in California, unlike the ordinary business venture, directs its attention to the markets of the entire country, and finds its competitors nearly all neighbors, with the base of operation entirely within the confines of the State of California. The great exception is the foreign producer, and passing mention should be made of a few wineries in the middle East. The momentous question to be decided before many years have passed is, "Shall California wine supplant the foreign article among the wine-drinking classes of the Nation?"

I do not mean to convey the idea that California wines go begging. Far from that, they are greatly in demand by the jobber, yet too little known to the consumer, who from habit, calls for his St. Julien, his Lafitte, his Pontet Canet and Chateau Yquem, and seems to revel in delight as he sips California wine and gazes beamingly on the accommodating foreign label. *This is the one great libel on the wine produced in our State.*

Let me preface my remarks by saying that as yet neither a modern California winery nor its output has been given anything but a feeble experience in the game of advertising or publicity. I believe the thought and the idea have not been lacking; but the great force *accre* has been in hiding, and to the present time California wines in original packages owe their moderate demand in distant communities to mere chance, coupled with actual merit.

I would favor, first of all gentlemen, a concerted movement on the part of all the wineries in California, with the object in view of advertising *California wines* without distinction, and without reference to the wine of any particular maker. I would dwell on the purity characteristics and tell people the actual truth, viz.:—that it is easier and cheaper to make pure wine in California than the adulterated article.

I would show the extent of the industry to the people of the nation, for there is need of enlightenment in a field where the arch enemy is the imported label. I would tell why famous French wines offered everywhere to us may only find their way here by merest chance and in *more* limited quantity. I would explain, for instance, that Chateau Lafitte whose label may be found over the universe, manufactures during the entire vintage one-half as much wine as our single plant in one day; and I would ask why it is that the supply is never exhausted at any season. There is here unlimited food for thought and argument. Statistical data may be had for the asking, and should be made public property.

The wine makers of California are honest people. The enormous capital behind the numerous plants of the California Wine Association is furnished by representatives of the best citizenship we have. The promoters of the Italian-Swiss colony are sincere, able men developing a great business with remarkable zeal and perseverance. The directorate of the establishment I represent are men who toiled assiduously and waited patiently for the successful development of their undertaking. Though competitors, we are all working to the same end, and yet not with proper concert of action as regards the gaining of publicity.

Wine has been made in California a long time, but we are still new at the game. Our Eastern jobbers and distributers have spurred us on to give up to them our newest vintages, our immatured wines—and they are setting up a standard for California wines to-day in the thickly populated districts of the East, that is working an injury well high irreparable.

I had hoped that we might collectively commence an advertising campaign on the broad lines of education—that is, the teaching of the masses to use good wine moderately; and the convincing of the present consumers that California offered them better than France could give, and at one half the money.

This line of policy could in my judgment be followed with success if the subject were properly broached or presented to the leading wineries of the State, and an advertising fund created and used for the *good of the cause*, and for no particular man's direct benefit.

This class of advertising would draw attention to California wines and their great superiority over French, Spanish and Italian vintages. The reading matter would tell of the great vineyards and numerous wineries, the necessity for using *pure* wine, and the safest and most likely way of getting it. The eloquence and convincing talk of the "ad" writers would not fail to strike home in every community according to the extent of the publicity, and the first tendency on the part of an inquisitive public would be to ascertain who were the legitimate wine makers of California, and where the goods might be bought.

Right here is where the individual winery should make it easy for the curious public to get what it wants. He should be telling the people at the same time that "Cordova, the wine of Quality" is a California wine guaranteed to be the essence of purity and sold at the winery or by its various agents in bulk or in case with a pledge of purity and maturity, or no sale. He should be singing the praises of favorite vintages from the cellars of the California Wine Association, Italian-Swiss Colony, Lachman & Jacobi, and the others.

An establishment of the magnitude of the one I represent, supplies its wines in the market in both bulk and case form, in such manner and with such seals as to insure the purchaser that he has bought an original package if he desires to be particular in that regard. The bottle goods are as a rule never duplicated or subjected to tampering. The packages of bulk wine in all sizes from five gallons to fifty gallons are sealed at the bung with a metal plate bearing the brand and slogan of the California winery, and so clamped or clawed into the bung stave as to make it impossible to remove and readjust it.

The jobber, wholesaler and retailer would soon begin to hear the call for Cordova, Tipo Chianti, or some other as-well-advertised brand, and he would stock up accordingly. The general advertising would be having its effect, and the particular wineries most energetic in sounding their own merits would reap the benefit of the general publicity given California wines.

In the rough, and crudely put, these are the ideas I would advance. I do not believe one winery can do the work alone. I do not think I can go into the Eastern field with my Cordova vintages alone and supplant Chateau Larose, Lafitte, Haut Brion and other French vintages at the banquet table. We *might* after an enormous outlay of money, but at present are not ready to undertake it single-handed. I would desire that all hands join in the movement and I believe that if it is properly directed, the final successful outcome is quite certain.

I merely want to say in conclusion, that to the present time, beyond the confines of its local or State field, the California winery has not offered to purchase advertising or publicity in newspapers or periodicals. We have resorted to methods very effective as far as they go, inexpensive, and quite satisfying to ourselves, in the absence of a disposition to do exploitation work in the field of publicity alone and unassisted.

One of our best avenues in the Dining Car Service of the great railroads of the United States. We have the majority of these using one or several of our varieties of wines, and we find the name "Verdura" well-spread through this single medium—the Dining Car Wine List. To obtain the patronage you must be fortified with good goods and perseverance, but when you capture the trade serve an excellent article and secure repeating orders, you have an asset to publicity that will do a great deal for you every day in the year. People have not merely seen your advertisements in the periodical or on the fence. Better than that—they have seen the bottle and the label—they have drunk it. If they liked it, if the wine were pleasing and good, they are walking advertisements for you thereafter, and what's more—unconscious ones—everywhere they go.

In my experience I have seen the business in our wines grow on one single dining car service from a six dozen bottle requisition to a single order for 2,000 bottles.

Thank you again, gentlemen, for your generous attention. I have always nothing new, I am sure, but I hope some day to see such plans in operation because I am a firm believer in intelligent, systematic, persevering advertising.

Banner Bottling Building

THE SAN FRANCISCO BREWERIES, Ltd., report business good and draw attention to the fact that work is being rushed to enable the trade to obtain all the Wieland beer it wants—either bottled or bulk. To this end a large brick bottling establishment is being built on the vacant line of Hampton street, just across that street at the back of the brewery. This will be one story and basement, with a dimensions

the cost of the building, which will give every facility in bottling purposes. The lease will be supplied from the brewery by means of an underground conduit, and when completed it will be the most perfect and largest bottling establishment on the Pacific Coast. Although two extensions of the present bottling establishment have been required and have been carried out, the way and expected soon. It is hoped to have it finished and in working order by October 1st, and every effort is being used to complete it as soon as possible. The work on the new building, as a necessary personal knowledge pointing out business points, is progressing rapidly and when finished it will prove a commodious and comfortable home for the operations of that branch. In fact it will be hard to show that before the old Wieland brewery will be again a bottling establishment. Meanwhile it continues to supply the trade with a first class quality of beer, which is, if possible, more than ever appreciated by the general public.

A visit to the establishment of the E. G. Lyons & Bros. Company, developed the fact that the firm have been extremely successful in the handling of this year's cherry crop. Although the crop has been somewhat disappointing and only good in spots, careful contracting has resulted in obtaining all the fruit wanted of first class quality. In fact it was stated that the cherries procured this year were better than ever before. The firm has also put up a large share of fruit juices, looking for an increase in this business, of which San Francisco, it believes, is and will continue to be the natural market. No change was reported in the grape trade, but the representative of the firm met with good opening orders for the coming of 1907 promised to exceed those of many years previous, both in quality and quantity.

Charles Meinecke & Co.

314 SACRAMENTO ST., SAN FRANCISCO, CAL.

Sole Agents Pacific Coast for

"DUFF GORDON SHERRY"

FROM DUFF GORDON & CO., PORT ST. MARY'S, SPAIN

"SWAN GIN"

FROM J. J. MEDER & ZOON, SCHIEDAM, HOLLAND

"BOORD'S" OLD TOM AND DRY GINS

FROM BOORD & SON, LONDON, ENGLAND

"WHITE HORSE CELLAR"
SCOTCH WHISKEY

FROM MACKIE & CO., ISLAY, SCOTLAND

PERSONAL MENTION AND NOTES.

We are informed that the American Mercantile Company have recently had large importations of imported wines and liquors and that their business in this line has of late so much increased that they now have correspondents in the principal European cities. This firm handles, besides conserves, such as sardines, mushrooms, vegetables, fancy olives, etc., also nearly every known brand in the imported wine and liquor line, but cater strictly to the wholesale and jobbing trade.

Sherwood & Sherwood report business slow in city but good throughout the country. They were sorry to say that Mr. George Townsend Gosling, representative of Messrs. Rosskam, Greeley & Co. of Philadelphia, had met with a painful accident lately on his Florida plantation. Mr. Gosling is general agent for the above mentioned firm for California, Colorado and Texas, and in consequence his trip to the Coast has been somewhat delayed.

Shea, Boequeraz & Co. report trade fair to middling, with an increasing call for their well known brands of whisky—Astor and Roanoake. These old established and popular brands are, if possible, greater favorites with the public than ever, and in spite of the number of new brands now on the market, are more than holding their own all over the Coast. One thing is certain the output of this well and dependable firm can always be relied upon, which commends it very strongly to the retail trade, to which its brands Astor and Roanoake have been for years as "familiar to their mouths as household words."

Bertin & Lepori find business "looking up," and the demand for "Penwick Rye," growing rapidly. Mr. Epstein said: "The sale of this rye (Pennsylvania's best), is increasing daily and our firm has its hands full to fill orders from city and country. This whisky as is known, is bottled under the guarantee that it is an absolutely pure straight rye, not blended nor containing any other ingredients. The way the trade has taken to this brand in the short time it has been on the market, clearly demonstrates that the better class of retailers and the public in general, on this Coast, understand the merit of pure whisky, and will give it the preference, whenever a comparison is drawn between straight and blended ryes."

J. M. Craig, manager of the local branch of Brown-Forman Co., left on 19th inst. for a business trip through the San Joaquin Valley and Southern California. Brown-Forman Co. are represented in Southern California by the Lagomarsino Co. of Los Angeles, with branches at Santa Barbara, Oxnard and Ventura. "Old Forester" has found a pretty strong foothold in Southern California.

The still and sparkling wines placed on the market by "A. Finkes Widow," are evidently giving general satisfaction, as the firm claims it is doing more business than ever. Its Los Angeles branch reports business very brisk, while the trade in the Northwest is extremely satisfactory. This, taken in conjunction with the fact that the output of this old established business (it dates back to 1861), is finding a very active market in Alaska, makes Messrs. E. D. Schraubstadter and E. A. Groezinger, the co-partnership now doing business under the firm name of "A. Finkes Widow," feel extremely satisfied with the past and present trade handled and they have very sanguine hopes for the future. It is a progressive firm and every effort is made to improve all the wines and brandies it produces and deals in, and there is every reason to believe that their California champagnes "Widow Finke" and "Gold Seal" will become even more popular than they are to-day throughout the Pacific Coast.

A. P. Hotaling & Co., according to our old friend Colonel Kirkpatrick, find business good in the city but collections anything but satisfactory, returns having fallen off some thirty per cent. Country business continues brisk and collections satisfactory. Attention is drawn to the fact that prohibition influences are tightening around many southern towns—Fresno and Visalia for instance. This, the Colonel says, "Makes trade unsettled as under these circumstances you cannot tell how the next collection will come out." He avers that "Old Kirk is still gaining trade over the whole of Eastern Washington as well as the Northwest generally, and that this well known brand of good whisky is just like wireless telegraphy, you have only to strike the key and it spreads over everywhere." The new ground gained is not lost for orders are repeated, and I can state that we have not received a single complaint regarding Old Kirk during the past two years, which to my mind proves it is giving universal satisfaction." John T. Christenson, the Colonel's assistant in the Hotaling office, has gone to Trinity county upon a hunting trip. His advent as a nimrod has resulted in the production by his brother clerks of a number of humorous sketches and verses, which are productive of much laughter among his friends.

BARRETT CO.

43 Front Street, NEW YORK

MANUFACTURERS OF

Barrett's Unrivalled BARRETT'S 1 to 800 Concentrated Fruit Flavor Blending Cordial

Guaranteed under the Foods and Drugs Act. GUARANTEE No. 49

Jesse Moore AA Whiskey

BEST ON EARTH

OLD FRIENDS

JESSE MOORE-HUNT CO.

Distillers and Wholesale Liquor Dealers

SAN FRANCISCO, CAL. LOUISVILLE, KY.

Vineyard and Cellar

Preparing To Gather Immense Grape Crop

STOCKTON, Aug. 15.—Grape picking will begin at the close of the coming week and the crop is so great that the shippers are urging the Southern Pacific Company to afford them every convenience. By a conservative estimate 1,000 cars will be needed to handle the product of about 30,000 acres of vines. The railroad company has already turned a switch engine over to the packers for their exclusive use in the Lodi yards, from which point the great bulk of the shipments will be made. Last year it was easy to handle the crop, only 550 cars leaving this section.

Expect Heavy Vintage

VALLEJO, Aug. 19.—This season's vintage will undoubtedly be a record breaker, as the grape crop in this vicinity will be a full one and similar good crops prevail generally in other districts. In view of this fact, the local wineries are figuring on turning out over 1,500,000 gallons.

Robert Wilkins has purchased 200 acres of the Reddington tract, embracing the home place near Arbuckle. He will plant 100 acres to grapes this coming season. The greater portion of the Reddington tract embraces 3,000 acres and of this over 2,000 acres will be planted to grapes this winter.

Professor Bioletti, the viticultural expert of the University of California, will experiment with a grape from China which is said to have remarkable keeping qualities. It is stated that in China these grapes are stored in an especially constructed building and remain in good condition for one year from the time of picking. Cuttings from these vines will be put in next season on the experimental station.

The Woodbridge Winery, San Joaquin County, has put in extra cooperage this season. The company intends to crush as many grapes as the capacity of the winery will permit.

A dispatch under date of August 13, says vineyardists in the vicinity of Lodi and in the southern part of San Joaquin County, are suffering greatly from the invasion of the army worms. The worms are exceptionally large, ranging from one to two inches in length. They are spreading with great rapidity over the vineyards of the county.

The table grape men are getting an extra good price for their product this season. Growers in the neighborhood of Folsom have contracted for their fall grapes on the vines, for which they received from $100 to $170 per acre. As the grower is relieved from all responsibility from the time the contract is signed, and also avoids the expense of picking and packing, the prices must be considered entirely satisfactory.

Several reports say that vineyards in the vicinity of Healdsburg, in Sonoma County, are not looking as well as they ought to. The falling off in the promised yield is attributed to the cold, foggy weather and mildew.

Winehaven Begins Crushing

AS we go to press it is announced that the great crushing plant of the California Wine Association at Winehaven, on the north shore of the bay, would begin the initial crushing of grapes on the 25th inst. The building is a fine reinforced concrete structure 135x240 feet in dimensions, planned and equipped in the most modern way. The association is to be congratulated upon its exceptional enterprise.

A. A. Clausen, of Upper Dry Creek, Sonoma County, reports that the crop in his section, which is one of the best in the valley, will not turn out as good as last year.

The management of the California Fruit Canners' Association at Hanford has announced that it is in the market for fresh grapes for canning purposes. It is the association's intention to make an extensive run on canned grapes this year.

William Palmtag has bought from the McCarthy estate the Oak Knoll ranch in Grass Valley, San Benito County, comprising 480 acres. The purchase was made for the Palmtag Vineyard Co., which will plant 100 acres of the land to vineyard this year, besides making many other improvements on the property.

Two new wineries are now in process of erection in Dry Creek Valley. The buildings will both be of concrete and a story and a half high. The wineries are being built by Mr. Covallie on the old Bowman place and A. Lencioni near Lamberts. The buildings will be ready for this year's vintage.

Articles of the Mendocino County Co-operative Vineyard Co. have been filed. The company is organized for the purpose of raising grapes and wine making and other business, and is for fifty years, with the principal place of business in Ukiah. There are 1,000 shares of a par value of $25 each. The directors are J. L. McNab, F. H. Roeder, F. L. Caughey, W. F. Thomas and I. W. Grover.

High Price For Table Grapes

STOCKTON. The record price for black grapes was paid Monday, free on board at Lodi, when the growers received $62 a ton for their grapes. There is a big demand for grapes and shippers are accepting all they can secure. The black prince variety is generally considered a poor seller and these high figures surprised many of the growers. Shipment in carload lots of tokays and probably not commence before the middle of next week, and will gradually increase till the output amounts to thirty cars a day. A number of small shipments have gone forward by express and have brought fancy prices. It is expected that the tokays will bring the highest prices ever paid for them, though no market has as yet been established. The yield in both table and wine grapes is heavy this year, and without doubt the season of 1907 will be a banner one. Zinfandels are especially fine this year, the berry in size averaging well with a black prince.

Electric Road Helps San Joaquin Growers

The construction of the electric railroad in northern San Joaquin County, has materially changed conditions with respect to wine grapes. Always heretofore the crop has been transported largely by the Southern Pacific Co., or by teams. The electric road will this year carry large quantities of the vintage. The road is so constructed as to be able to deliver grapes at the winery of George West & Son, Inc. This line will have four or five receiving stations at points on the line between Stockton and Lodi and will offer growers vineyard prices for deliveries at these points. This will prove a great benefit not only to the winery people, but to the producers. The prices being offered in that section for table grapes run from $16 to $21 per ton, delivered at the railroad. The San Francisco buyers are offering $18 per ton for Zinfandel delivered at shipping points. On the 23d inst., George West & Sons, Inc., issued a statement to the vineyardists informing them they would pay a flat rate of $16 per ton for all varieties up to September 10, when new prices would be made. This is $4 a ton more than is being offered in the vicinity of Fresno. Certain varieties that are required by the smaller vineyards, who have their own brands, will naturally bring higher prices than those quoted.

As an indication of the possibilities of money-making in grape culture, the experience of S. G. Chapman, near Modesto, is of interest. Four years ago the greater part of Mr. Chapman's 160-acre ranch was devoted to wheat. One hundred acres of this land is now devoted to the cultivation of seedless Thompsons, Zinfandels, Malagas, and Tokays. From this acreage the owner will realize between ten and fifteen thousand dollars. This section is in what is known as the "irrigation district," and is a remarkable showing. Every variety gives an immense yield, the vines being most luxuriant and healthy.

Late Crop Reports

Santa Clara County

JOHN A. CERRUTI, San Jose.—Vineyards are in fine condition, plenty of growth, no damage by frost or mildew, crop 40 per cent better than last year; much more acreage planted last year; no disease except a little mildew in some localities; some pruning of new vines, however cannot give acreage.

PAGE MILLING, San Jose.—The vineyards are quite generally in good condition; no damage from frost; prospects about same as last year; disease making slow progress; 100 acres planted.

Contra Costa County

E. H. TAUSZKY CO., Contra Costa Wine, Martinez.—Vineyards in good condition; damage very slight; crop prospects 25 per cent larger than last summer; new plantings is making some progress.

CARL SCHALITZ, President — M. H. LEVY, Manager

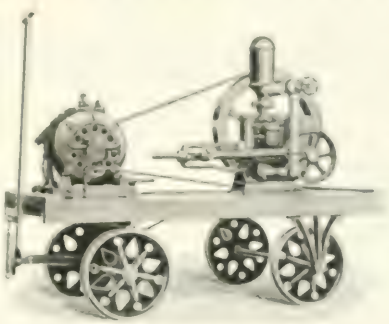
Pacific Copper Works Inc.

Branch of Sanders & Co.'s Copper Works, San Francisco, Cal.

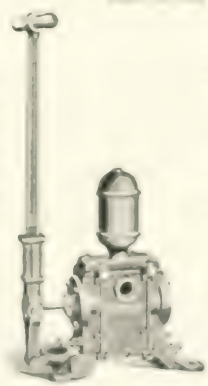
649 North Main Street — Los Angeles, Cal.

Patronize Home Industry

Pacific Copper Works, Inc., 649 North Main St., Los Angeles, Cal.



Goulds Pyramid Pump and Electric Motor



Celebrated Challenge Double Acting Wine Pump

Used in All Wine Cellars

SEND FOR CATALOGUE

Woodin-Little Pump House

534-536 Mission Street

SAN FRANCISCO, CAL.

Wine Machinery

COMPLETE PLANTS FITTED OUT

Continuous Presses
Crushers, Stemmers
and Must Pumps

Toulouse & Delorieux

489 Eighth St., San Francisco, Cal.

THE DUST OF FRISCO TOWN.

Dedicated to the Calamity Howler.

BY D. WOOSTER TAYLOR.

WHETHER you ride on a Union Bus
Or sit on a streetcar seat,
Whether you argue and fuss and cuss
And bet that Calhoun gets beat,
Or whether you walk and fume and talk
And hope that they both go down,
Remember the dust that you've kicked and cussed
Is the dust of Frisco Town.

The dust of Frisco Town, *say mate*,
Do you know what that dust is worth?
It's full of the life and soul and sand
Of the Best Little Town on Earth.
It's full of the blood and bone and brick
Of the men who stood staunch in her fall;
And despite every kick, that courage will stick,
For there's grit in that dust, that's all.

So whether you wander along Van Ness
And listen to tales of woe,
Or shuffle your feet up Fillmore Street
And grumble that times are slow,
Or whether you wait on Golden Gate
For an auto to take you down,
Just get this fact straight before it's too late,
That *you're* on the bum, not the town.

You're the curse of Frisco Town, *my mate*,
Do you know what a pessimist's worth?
He's full of the slush and milk and mush
Of the laziest man on earth.
Get busy and work and walk and sweat,
Don't whimper and fume and frown;
Union man, scab or Greek, you can get what you seek
In the dust of Frisco Town.

So whether you swing on a wind-blown beam,
With the smart of the dust in your eyes,
Where the piledrivers steam, and the hoist-engines scream
And the derricks sweep up to the skies;
Or whether you crawl on the tottering wall
Of a building that's blistered and brown,
Swear some it [illegible] but don't give up your trust
In the dust of Frisco Town.

The dust of Frisco [illegible], *say mate*,
Do you know how the dust was made?
It was ground from the sand of that pioneer band
Whose memory never will fade.
It is made from the pluck and the dare-devil luck
Of those Argonaut miners of old.
So don't cry till you're hurt, it's no every-day dirt,
It's dust—but it's dust of gold.

Published by W. J. Fisher & Company

"Here's Looking at You"

Snapshot of Al. McKinnon, Advertising Manager of A. P. Hotaling & Co., at a critical moment.

Fine Autopianos

THE Automatic Music Company in feeling extremely good over the success it has met with in the introduction of the automatic piano with mandolin attachment. The company is sole agent for this new combination on the Pacific Coast, and there has been a large demand for these instruments as they have proved good money makers for retailers. While they do not easily get out of order, they produce orchestral music of considerable charm and are therefore good drawing cards. The company extend an invitation to the public in general and saloon men in particular to visit their establishment at No. 22 Fifth street, near Market and hear and examine this money-maker. So good has business been that agencies have been opened at Los Angeles, Reno, Nevada, Tuscon and Arizona, and in a month or so an agency will be established in New Mexico. In addition to this the company has quite a number of salesmen on the road from whom it is receiving highly satisfactory reports. Our advice to those in the business is to go and hear the instrument.

The Dividend Cafe

WINES AND LIQUORS

MERCHANTS' LUNCH
from 11 to 2 P. M.

W. J. O'BRIEN,
Proprietor

213 SANSOME STREET

Bet. Pine and California

SAN FRANCISCO

FERRY CREAMERY

The Handsomest Restaurant in the City
Good Clean Service and Popular Prices

18 MARKET STREET, Just above Sacramento

In conjunction with our restaurant we have the most complete Bar in the West.

KILBORN & HAYDEN, Props.
18 and 20 MARKET STREET

J. G. LUBBERT

Thos. J. Walsh & Co.

WINES and LIQUORS

15 Powell Street *San Francisco*

DUNCAN SPRINGS
NATURAL MINERAL WATER
From Hopland, Mendocino Co., Cal.

DUNCAN

BOTTLED ONLY BY THE

Duncan Springs Mineral Water Co.
Under New Management

L. J. McGINN, Mgr., 144 Valencia Street, San Francisco, Cal.

J. F. ROSSI

Wines Liquors and Cigars

217-219 WASHINGTON STREET

SAN FRANCISCO CALIFORNIA

JOHN SROUFE & CO.

IMPORTERS OF WINES AND LIQUORS

Fine Kentucky Whiskies

659 and 661 Devisadero St.
Corner Grove

Sole Agents for Slater's Premium Burgundy SAN FRANCISCO, CAL.

T. D. McGINLEY

THE CABIN

Mixed Drinks a Specialty

1804 Geary St. Near Fillmore

The Chronicle Bar

6 Kearny San Francisco, Cal.

P. W. WORBER, Proprietor

Want The License Reduced

At a recent joint meeting of the California Liquor Dealers' Association and the Royal Arch, a petition was drawn up to be presented to the Board of Election Commissioners, calling for a reduction in the liquor license from $500 to $400 a year. This petition is being circulated among the retail liquor dealers of the city for their signatures.

Before the fire the liquor license was $100 a year. To meet the deficit in the general fund of the city the license was raised to $500 a year, and at these figures it has since remained.

The petition is as follows:

To the Honorable Board of Election Commissioners of the City and County of San Francisco:

The undersigned, being qualified electors of the city and county of San Francisco, State of California, constituting fifteen (15) per cent of the votes cast at the last preceding general election in the said city and county of San Francisco, hereby respectfully petition and ask the following ordinance, set forth herein, be submitted to a vote of the electors of the said city and county of San Francisco, and that the same be placed upon the ballot for a vote for or against the said ordinance, at the next city and county election, viz.:

Section 1. Every person, firm or corporation engaged in the business of selling spirituous, malt or fermented liquors or wines, in any quantity actually [illegible] a license [illegible] four hundred ($400) dollars per annum, payable quarterly in advance, to date from the issuance thereof or from the expiration of any previous license.

Section 2. The Tax Collector shall not issue any license under the provisions of this ordinance unless the applicant therefor shall have first obtained from the Board of Police Commissioners a permit to engage in the business of [illegible] liquor.

Section 3. All licenses issued under the provisions of this ordinance shall be known and designated "liquor dealer's license."

Section 4. No license shall be issued to combination groceries and bars or saloon or other places where liquor is sold to be consumed on the premises.

Section 5. No license shall be granted to conduct any newly established place or saloon where liquor is sold to be consumed on the premises when the same is located within one hundred and fifty (150) feet of any established church or school.

Section 6. No license shall be issued to any person who is not a citizen of the United States and who has not been a resident of the city and county of San Francisco for at least one year continuously next preceding the date of his application for a license.

Section 7. Every person violating the provisions of this ordinance shall be deemed guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than two hundred ($200) dollars and not to exceed five hundred ($500) dollars, or by both such fine and imprisonment.

Section 8. All ordinances and orders and parts of ordinances and orders in so far as they conflict with the provisions of this ordinance are hereby repealed.

Section 9. This ordinance [illegible] and be in force from and after [illegible].

James Raggi, otherwise known as "James the First," of 624 Montgomery street, spent a couple of weeks in the region of Mt. Shasta and had a fine time. He returned looking healthier and handsomer than ever.

Our friend Campbell, the local representative of the famous Canadian Club Whisky, reports the demand for this well-known brand as up to standard. The Canadian Club has a large and steady consumption, not only on the Pacific Coast, but throughout Central American and South American countries. These goods are always thoroughly matured and the standard is maintained absolutely.

Visitors to San Francisco consider Dunbar's Humboldt Cafe on Montgomery street, near Clay, and O'Brien's new Dividend at 213 Sansome street, especial features in the San Francisco saloon business.

Joe Goldie has succeeded the firm of Goldie & Heberling in the proprietorship of one of Seattle's swellest bars. He is well known to many of the readers of the REVIEW, having formerly represented the San Francisco Breweries, Ltd., and William Wolff & Co. in the Northwest.

Hugo Wobber, of the famous Chronicle Bar, in the new Chronicle skyscraper, No. 6 Kearny street, reports business progressing quite satisfactorily. That part of the city has been and now is the scene of great building activity and trade is seriously impaired by street obstructions, etc., but notwithstanding this, the Chronicle Bar is rapidly increasing its trade and approaching the old standard, which was one of the best in the city.

The California delegation of the Fraternal Order of Eagles, twenty in number, to the convention of the Grand Aerie of the Order, to be held at Norfolk, Va., beginning September 2, departed the latter part of the month. The majority were San Franciscans, and among the party was Theodore A. Bell, who will be a candidate for Grand Worthy President of the Grand Aerie. The delegation will carry with them an official report of the disbursements of the Aerie relief fund sent to this city in April, 1906. Of this fund about $8,000 will be returned to the Grand Aerie. The delegation goes pledged to secure the holding of the convention of the Grand Aerie in San Francisco in 1911.

ALL ALE AND PORTER DRINKERS

Should call for the celebrated

Burnell's Ale and Stout

Brewed from the Best Malt Hops on the Market and used by all the Leading Clubs, Hotels and Bars

Order through any Grocer or Liquor Dealer, or direct from

BURNELL & CO.

1009 Golden Gate Ave.

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San Francisco

Telephone Temporary [illegible]

Matt. Grimm

130 Leidesdorff Street

Fine Imported and Domestic
Wines and Liquors

San Francisco, Cal.

"Jellison's"

San Francisco's Most Magnificent Bar

10 THIRD STREET

The Unity

2007 Fillmore St.

Near Post

San Francisco, Cal.

Phone West 1[illegible]

Merchants' Cafe

HENRY MEYER, Proprietor

Choice

Liquors, Wines and Cigars

401 Front Street

Opposite Old Site

SAN FRANCISCO

Federal Bar

Imported Wines, Whiskeys and Brandies

601 Montgomery Street

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San Francisco, Cal.

D. B. Uhte

Wines and Liquors

Washington and Drumm Streets

San Francisco

PH. DE MARTINI

El Dorado

S. W. corner
Montgomery & Sacramento Streets
San Francisco

THE OLD MINT

E. J. HALLAHAN, Mgr.

New Police Commissioners

The most important act of Mayor Taylor, following the decision of the Supreme Court that he is Mayor of San Francisco, was the dismissal of the Schmitz Police Commissioners and the appointment of their successors. These are Jos. Leggett Chatters, A. Sweigert, Hugo Keil and A. D. Cutler. These gentlemen are not only reputable but representative men, and the statements of their spokesman, Mr. Sweigert, are outlined to deal fairly and honestly with the liquor trade. If they are the broad-minded men they are represented to be, they will give all the people in the trade a square deal. Neither side should ask for more. It is evident that the disreputable element will have to get into the decent class or get out of business. We shall watch the career of this Board, which was created under such unusual circumstances, with much interest.

The many friends of the famous old Yellowstone Bar and Cafe at 22 Montgomery street, which opened with great success after the fire in a temporary building, and which had to make way for a permanent structure, will be generally pleased to know that the permanent Yellowstone Bar will reopen the first week in September. It will be one of the finest and most artistic institutions of the kind in the city. The veteran "Jimmy" Toomey will be there to give his old friends a warm welcome.

Messrs Sutig Brothers & Plagemann consider August business all that could have been expected under abnormal conditions. The unprecedented hegira of people to the country for outings and health, and the labor troubles have made a hard combination for the retail trade of all kinds. At the same time, representative retailers have little to complain of. The fame that August business picking up and collections better than could be expected. That the business volume is satisfactory to them is shown by the fact that they announce that they would be contented with their present volume of trade.

Paul Moretta, of Yuma, Arizona, was in town during the month, largely for business, but found time to enjoy some of the pleasures of the big town.

Donald McDonald's Troubles

That genial Scot, Donald McDonald, of McDonald & Cohn, was in the height of good spirits the other day when the REVIEW man dropped in on him. He reported business in the city "flat, country orders good" but collections somewhat backward. This he believed would be rectified after the harvest. He then startled the caller by stating that his office had been visited by an epidemic of matrimony which he attributed to the soul inspiring and body strengthening qualities of El Rey whisky. In answer to further queries, he stated that two of his 'boys' and 'good boys' at that, had tumbled over head and ears in love, one of them having already committed matrimony. The latter proved to be Lucien Caen, one of his best known salesmen, who it appears had gone home on a visit to la belle France, where he fell a victim to the charms of a native daughter, who will accompany him on his return and, we hope, add materially to the population of California. The disease was evidently contagious for another employee, Walter Gill, is about to follow Caen's example, and it is also understood that others belonging to the establishment, have recently bought new ties and had their hair cut, believed by the worthy proprietor to be sure signs that "there's a woman at the bottom of it." But he bears up wonderfully under the circumstances, declaring that, "Now the firm has more mouths to feed, it must do more business."

The old and well liked house of Ahrens, Pein & Bullwinkel, will hereafter be known as "Ahrens & Bullwinked," under which title business will be carried on at the firm's large, new and convenient headquarters on the southeasterly corner of First and Harrison streets. The building erected is well situated for the wholesale trade and is adjacent to both ship and rail. Mr. Bullwinkel stated that he had no "kick" coming as he found city trade fair and that in the country very good. He wished to call the attention of retailers to the fact that the Royal Stag, Bourbon and Rye whiskies, were permanently settled once more and that this well known brand could now be distributed with ease, owing to the many accommodations of its new quarters. That these whiskies are as popular as ever, is proved by the large and growing trade of the firm in question. A good business is also being done in the celebrated "Chief Tonic," which while a delightful beverage with or without whisky is credited with valuable medicinal qualities, proving a producer of appetite, an aid to digestion and a preventative and cure for dyspepsia.

Burn One and Forget Your Troubles

An EL PALENCIA REX Havana Cigars
Up-to-Date Size

The Finest Tobacco Ever Produced
Most for Money, Quantity and Quality

BOLTZ, CLYMER & CO.

416 EIGHTH STREET OAKLAND, CAL.

THE SOTOYOME CAFE

PINNELLA & SIMI, Props.

We Serve from 11 A. M. till 2 P. M. a Mercantile Lunch, prepared by an Experienced Chef.

DRINK INCLUDED 25cts.

We Solicit your Patronage.

59 Montgomery Ave.

Bet. Washington and Jackson Sts.
SAN FRANCISCO, CAL.

Market Cafe

GOLDSTEIN, HARROLD & BONNET

551 Washington Street
SAN FRANCISCO

"Coffee Royal"
A Mocha Brunch

John Caley, Prop. Tel. Temporary 2306

CALEY'S

333 MONTGOMERY ST.
SAN FRANCISCO

EXCELLENCE OF QUALITY
PURITY IN MANUFACTURE
EXQUISITE IN FLAVOR
ALL COMBINED IN

DAWSON'S SCOTCH

CHAPMAN & WILBERFORCE
IMPORTERS
705-707 SANSOME ST.
SAN FRANCISCO

JAMES RAGGI.

"WINES" AND LIQUORS.

624 MONTGOMERY ST.

SAN FRANCISCO, CAL.

JAS. P. DUNNE

1 STOCKTON ST.

SAN FRANCISCO

OF INTEREST TO RETAILERS

Victor Maraschino Cherries

THESE goods are too well known to say anything additional in their praise. They can be found in all first class bars and grocery stores, which is the best proof that people ask for them. They contain absolutely no impurities, nothing deleterious or detrimental to the health. There are no cherries in the world better, purer or more delicious in flavor than these, and they conform to all pure food laws. Write the name on your order book, or tuck it away in the tablets of your memory.

Victor Maraschino Cherries—for that name means everything that is good, delicious, dainty and desirable in preserved cherries.

"Billy" O'Brien, who has brought out of the ashes the old Dividend Bar, at 213 Sansome street, is meeting with unexpected recognition. From the start business has been good and within the few weeks the place has been opened, a high class trade has been established, which should be very flattering to the young proprietor. The high class mid day lunch is a very popular feature of the place.

Greg. Vallero, who owns one of the finest retail places in the downtown section of the city, at Montgomery and Washington streets, is prosperous enough these days to be building a handsome home. He is just completing a nice residence at Kentfield, in Marin County, one of the most picturesque sections of the Bay region.

Colonel Starr, of 416 Eighth street, Oakland, who presides over the destinies of the celebrated El Palencia and El Merito cigars, is doing not only a satisfactory, but a steadily increasing business. El Palencia is, without doubt, the best cigar for the money in the market, and its most striking characteristic is its uniformity of quality. In other words, Boltz, Clymer & Co. have the wisdom to maintain the original standard which gave this cigar its popularity. El Palencia is a gentleman's smoke and is never disappointing.

OUT OF THE ASHES.

Showing the progress of reconstruction. Handsomest cafe and bar on the north side. Pinnella & Sinet proprietors. No. 39 Montgomery St.

THE
PENWICK
PURE RYE

THE PENWICK PURE RYE BLOCKDALE ALLEGHENY CO. PENNSYLVANIA

WHISKEY
YELLOW LABEL BOTTLING
GUARANTEED PURE RYE WHISKEY
UNDER PURE FOOD & DRUGS ACT JUNE 30TH 1906.
BY
BERTIN & LEPORI
SAN FRANCISCO.
PACIFIC COAST AGENTS.

WE HAVE NOTHING TO OFFER THE TRADE, EXCEPT
Fine Goods, Square Prices
Honorable Dealing

SOLE AGENTS AND DISTRIBUTORS
OF THE CELEBRATED
"Castlewood" Bourbon and Rye

CARTAN McCARTHY & CO.

Established 1871 IMPORTERS AND WHOLESALE Telephone Market 1698
LIQUOR MERCHANTS
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The Press

IMPORTED WINES AND LIQUORS

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IRVING'S APRICOT BRANDY
GOLD MEDALS

THE ROSENBLATT CO.
330-332 SECOND ST.
SAN FRANCISCO CAL.

New York Correspondence.

NEW YORK, August, 1907.

EDITOR WINE & SPIRIT REVIEW.—The application of Christian Science principles to commercial matters might not be so bad, if one could really accept them. Dull times [illegible] more than diseases exist, according to [illegible]. There is no such thing as dullness. But facts are facts, even though they cannot be scientifically established, and the unquestioned fact is, business is very dull. It is the usual summer complaint and is perhaps no worse this year than in other years, only it is the present that confronts us. We are prone to forget the past, to live in the present and to hope for the future.

Perhaps it is the weather, which being hot, is so demoralizing to [illegible] conditions. But it is usually warm in summer, and usually dull. This year is no exception. Not much improvement can be expected for a few weeks. Everybody, who can get away, is away, and until toward the end of August, one can scarcely expect any very great change.

The meeting of the American Wine Growers' Association at Hammondsport, N. Y., on June 25th and 26th, was a great success in every sense of the word. The social features were, as might have been expected with such royal good fellows for hosts, unsurpassable. Everybody had a good time. But that was not the entire purpose of the meeting, and the real reason for the assembly was given pre-eminence. "Business" was the slogan—and to good purpose.

At no time, probably, in the history of the American wine trade, has there been greater need for concentrated action, unanimity of interests, to the end of properly safeguarding the production of American wines, the intelligent instruction of the public as to the merits and qualities of these wines. With the steady growth of prohibition throughout the United States, the necessity of a divorcement for the wine interests from the saloon becomes more and more apparent. All too long has the wine business been entombed with the saloon where practically no wine is sold—or when it is, the vile decoctions offered under the name of wine are a base calumny.

The fifteenth annual meeting of the National Irrigation Congress will be held at Sacramento, Cal., for two weeks in the early part of September. At this meeting the California Wine Association will give serious consideration to the cooperage question, which is a momentous problem at present. The shortage of white oak—becoming more apparent daily, so to speak—makes it imperative to find some worthy substitute which can be economically and judiciously used in the making of wine casks.

The Marquis de Dion, a well-known automobile promoter and a member of the French Chamber of Deputies, has proposed a way of giving satisfaction to the wine producers in the south of France, and of avoiding further disturbances by furnishing a new market for their products. This would be obtained by using alcohol instead of petrol for automobiles. Forty thousand automobiles in France use petrol which comes from foreign countries. If alcohol took its place, the new fuel need not be imported and the substitution would benefit everybody.

The prohibition law for Georgia has been passed and becomes effective January 1, 1908. This adds a Southern State to the stronghold of the prohibition party. At the beginning of the year the number of people living under statutory prohibition in Maine, North Dakota and Kansas, was only 2,500,000. By the end of the year this number will be about 8,000,000. Figures show that nearly half of the people in the United States live in communities where getting a drink means breaking a law or defying public sentiment.

The entire South appears to be pervaded by the prohibition craze, and it gradually is gaining ground in the Middle West. It is the most serious problem confronting the trade. A rather ingenious theory accounting for this condition is advanced by a prominent dealer, who thinks the prosperity which has been general in the South the past three or four years enables the small communities to easily raise necessary revenue, and to dispense with the money formerly obtained from saloon licenses.

In order to prevent the importation of what is to be considered "immature whisky" to the country, Australia has recently passed a law which declares the minimum age to be two years stored in wood. All spirits imported, except gin and cordials, must be accompanied by a declaration, acceptable to the Collector of Customs, that this condition of the law has been conformed with.

A revolution is going on in the whisky business, and how it will end is a difficult question to answer. The straight whisky demand is undoubtedly increasing or at least is being forced. Aided by the new law, the distillers are making tremendous efforts to place their brands before the public. The blenders, or compounders, seem to be making little concerted effort to hold the position they have gained. The uncertainty of the ultimate decision regarding "like substances," no doubt causes this. But, in the meantime, the distillers are gaining ground every day. If they succeed, what is to become of the middleman, the blender? As a distributer of the distillers' brands, he will merely serve the distillers' purpose of creating a market for a certain brand, which, after a time, the distiller can supply without the assistance of the middleman.

Nearly all the distilleries are having additions made to them of enormous warehouses, in which they can carry stock for aging, and to enable them to bottle in bond. Peoria is going into the business on an immense scale. Clarke Bros. Company will have, when completed, a capacity of 140,000 barrels; Corning & Co., of 130,000, and others very large capacities.

The blenders have a hard fight before them. They must be up and doing, if they are to win.

In the past, concentrated flavors, or prune juices, have not met with success, as their value has proven to be of an evanescent character. This has been due to the ethers which were used in their manufacture. Barret Company, in addition to their blending cordial (Barrett's Unrivalled Prune Juice) have put on the market a concentrated fruit flavor, which overcomes this difficulty. They guarantee it to contain no ethers, coloring, sweetening, or anything at all, it being the flavor of fruits in a highly concentrated form. In addition to their guarantee, it bears Serial No. 49, assigned them by the Department of Agriculture as protection to the buyer. This article has been specially provided to meet the views of such houses as intend to follow the, at present, tentative ruling permitting the addition of but 1 to 800 of coloring and sweetening to a blend. It has quickly leaped into favor with Eastern blending houses, having been found to answer the purposes for which it is intended, being so highly concentrated, eight ounces, all the regulation permits, being ample.

NEW YORK.

PERSONAL MENTION AND NOTES.

J. C. Ross, president of the R. G. Evans & Haas Co., is still in Europe with his family, where he went to arrange for the extension of his exhibits. Mr. Ross is expected home at an early date.

The Sanders & Company Copper Works have just completed a large continuous still for T. Vache & Co. of Los Angeles, for their Brookside Winery and Alambic for Arpad Haraszthy, Capt.

The Brotherhood Co. are building a large bottling house at their distillery, where they intend to bottle a good deal of whisky in bond. They also intend to build a new warehouse this summer and a new residence for the distiller.

H. G. Plagemann, representing George Kessler & Co., C. S. agents for Moet & Chandon Champagne, has returned from his vacation trip to Lake Tahoe. He will spend some time at Hot Springs and then go on a trip to the Northwest.

C. W. Craig & Co. will move to permanent quarters at Nos. 430-446 Battery street. They are now located at 301 Battery. The building is a new one and will be equipped for the conduct of the wine and liquor business. The ground dimensions are 72x119 feet.

George Dalgleish & Co. state that business with them has picked up during August and that there has been quite a spurt during the past week or so. "Valvastone" whisky is doing very well both in town and country and there is nothing to complain about.

Fred Jacobi, the general Eastern manager of the business of the house of Lachman & Jacobi, has spent some time in the State during the month, devoting a part of it to business and part to enjoying the coolness of a California climate as compared with New York. He was looking quite well and reported business with his house as getting along nicely.

Business with the Lévegé Co., of 318 Front street, has been as good as could be expected, considering general conditions. Mr. Lévegé stated that city business is greatly improving and that he expected still further improvement in the fall months. Their particular specialties, High Life Vermouth, Table Mineral Water from Venuvia Springs, Italy and Gary High Life Rye and Bourbon whiskies are having a run of a good sort.

Messrs. Chapman & Wilderbore find their new quarters at 765-7 Sansome street very comfortable and comfortable, and furthermore they find they are getting on a business way. Business questions are especially focused in the matter of sale to delivery of goods, something which the trade in San Francisco can appreciate after the experiences of the past year. They report a good demand for Dalmore Scotch Whisky, San Marcos Champagne, also for Old Forester Whisky, of which they are the local agents. Mr. Chapman returned the latter part of the month from a two weeks' trip in the country.

Thomas Dungan, of the Wilmington Company, returned last week from Europe, during the month he expects to visit his home. He is expected to return before a few days.

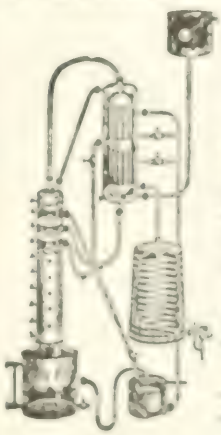
The Palace Brewing Co. announce that they have established a branch house at No. 1000 Mission street. It is located at the old North Second street.

Richard Hoeming, the head of A. P. Hotaling & Co., and president of the Napa, Lakeport and Richardson Bay Railroad, has returned from the East, where he went for the purpose of getting capital to build the road. He was highly successful, having secured the necessary $60,000.00. The work of construction will begin at once. The road is to be completed within two years, will tap a vast country, and run through one of the most picturesque portions of California. It is due to Mr. Hotaling's enterprise and ability that this railroad is to be constructed.

Charlie Hildebrecht, of William Wolff & Co., reports business generally satisfactory and in the Northwest good. "Old Tom" gin and blends, due to the protection of the Pure Food Law, are steadily gaining ground in the "straight goods" territory. In spite of the business depression in this city, they say the liquor trade is all right, especially on Third street. Also that the better article is getting to the front and is more in demand. Taking it all together, William Wolff & Co. are well pleased with the outlook, as well as the increase in the demand for "Old Government" Whisky and Holland Schnapps.

A. L. Dowler, Pacific Coast manager of Clarke Bros. & Co., reports a general and satisfactory increase in their business throughout the Coast. The adverse conditions, due to the labor troubles, etc., are gradually disappearing and the revival of the trade he considers a genuine and healthy one. Further, he feels confident that the fall and winter business will be very good. Mr. Dowler made a trip down through the San Joaquin Valley, during the month, and not only secured a good list of orders, but anticipates more for a larger personal business later in the season. August business with the house is reported as quite satisfactory.

Pacific Copper Works



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L. Wagner & Sons

THEIR WORKS MANUFACTURE THE LATEST IMPROVED CASTIGLIONE BRANDY STILL.

MANUFACTURERS OF SPECIALTY WINE

And all Other Metals suitable to Modern Pan and Steamer Expansion.

Sulphurous Acid in Wine Making

THE uses of sulphurous acid in various operations of wine making and wine handling are very imperfectly understood by most people, and the ideas even of many wine makers are incorrect if not false on the subject.

Sulphurous acid and its salts are used in two principal ways: First, as a disinfectant for the preservation of empty casks, hoses, etc., and second, as a means of preventing the action of injurious molds, bacteria and enzymes on the wine, and in otherwise improving the quality of the product. In both of these ways it answers its purpose admirably and it is difficult to imagine a substitute that would be equally efficient and unobjectionable.

Sulphurous acid consists of one part of sulphur united to two parts of oxygen as indicated by its chemical formula, SO_2. It is formed when sulphur is burned in the air and is the active principle of potassium meta bi-sulphite and similar salts used in the various industries.

The use of the fumes of burning sulphur to destroy and prevent the growth of molds and bacteria in empty cooperage is well understood and generally practiced. The use of solutions of sulfites—salts of sulphurous acid—for washing exposed surfaces with the same object is also in common use. The utility of sulphurous acid in improving the quality of a wine is, however, less well known, and the practice is often deceptive.

If used properly there can be no doubt that the wine is improved greatly in all its hygienic and organoleptic qualities. The finest and most wholesome dry wines, in fact, can be made in their full perfection only by its judicious use. The amount needed, however, is extremely minute and is almost totally transformed or eliminated from the wine before it reaches the consumer. The minute traces which still remain in the finest wines when presented to the consumer are absolutely inocuous. Without the proper use of sulphurous acid, the finer bouquets and aromas of the wines of Chablis and Sauternes, the brilliant golden green color of the best white wines and the bright ruby of Medoc would be impossible.

Wines, however carefully made, without the use of sulphurous acid are flat, neutral, insipid, and lack the brilliancy of condition and color which characterize the finest wines.

This refers, however, only to the proper, intelligent use of this substance. It is quite possible by using too much or at the wrong time to injure the quality. It is this excessive or improper use which has led to the objections which have sometimes been urged against this invaluable agent. To proscribe it entirely would be to make the production of the finest wines impossible.

The following table shows the principal ways in which sulphurous acid may be used to improve the quality of a wine.

1. Defecation.
   - (*a*) Of must.
   - (*b*) Of wine.
2. Prevention of the Action of Injurious Germs.
   - (*a*) Removal of germs.
   - (*b*) Prevention of growth of germs.
   - (*c*) Moderation of temperature.
3. Prevention of Over-Oxidation.
   - (*a*) Prevention of "sherry" taste.
   - (*b*) Prevention and cure of "Casse."
4. Solution and Stability of Color.
   - (*a*) In red wine.
   - (*b*) In white wine.

In the defecation* of must by deposition and decantation for the manufacture of white wine we rid it of all undissolved matters—particles of soil, leaves, pulp, molds, etc.—before fermentation. This is essential for the preservation of the rich aromas and the production of the delicate bouquets of the finest wines. The defecation of both red and white wine after fermentation is equally necessary to remove all substances which might injure the flavor of the wine and to bring about that brilliant clearness which is an essential of good wine. For both these purposes sulphurous acid is extremely useful if not indispensable.

Practically all the actual spoiling of wine is due to the action of injurious germs and a large part of the inferiority of poor wines is due to the same cause. Defecation as mentioned above removes a large proportion of these germs and thus diminishes the liability of the occurrence of acetic, bucyric and other noxious fermentations. This would be equally true if another method of defecation, such as cooling or filtration were used. With any method of clearing previous to fermentation, however, enough germs are left in the must to find entrance from other sources to spoil the wine if the conditions for their growth are favorable. It is for this reason that defecation by sulphuring is preferable to other methods. By this means not only are most of the germs of bacteria and molds removed, but those which remain are much hampered in their development. Yeast will grow vigorously in the presence of the small amounts of sulphurous acid which will prevent the growth of most other micro-organisms. A properly sulphured must, therefore, usually undergoes a clean and perfect fermentation. This desirable result is aided by sulphur in another way. While yeast will perform its functions perfectly in a sulphured must, its action is less rapid and the rise of temperature consequently less intense. This also tends to diminish the action of any bacteria present, as they develop very slowly or not at all at low temperature.

In the aging of wine slow oxidation at a cool temperature is essential for the best results. If the oxidation is too rapid or takes place at too high a temperature the wine becomes flat and acquires a "rancio" or sherry taste. The color of red wines becomes yellowish, is precipitated and lost; that of white wines changes from the greenish yellow of a perfect light wine to the golden yellow or brown of a Marsala. The use of a moderate quantity of sulphur fumes in the racking of wines is the best preventive of these troubles.

Some wines, such as the finest Sauternes and Rhine wines, cannot be made at all without the use of sulphurous acid. The grapes from which these wines are made contain large amounts of in enzyme called "oxydase" which, unless neutralized with sulphurous acid, causes the wine to become flat, cloudy and generally inferior. All grapes contain a certain amount of oxydase and as light sulphuring is a necessary precaution to prevent its ill effects.

The action of sulphurous acid should in no way be confused with that of such antiseptics as salicylic and benzoic acids. The latter are used simply to disguise inferior materials and to cover up the defects of careless manufacture, and should be unhesitatingly condemned.

The question of the regulation of the amount of SO_2 permissible in wine under the provisions of the pure food law is one

*See Circular 22. University of California.

of interest to the wine trade.

This question is one which perhaps might be left to regulate itself automatically. If the minimum quantities necessary for developing the finer qualities of the wine is exceeded even slightly the wine suffers and its value decreases. If still more is used, the wine acquires a sulphurous odor and taste which make it unsalable. Long before the amount of SO4 reaches limits that would be harmful to the health of the consumer the wine becomes practically undrinkable. A limitation to the amount of the consumer is therefore hardly necessary. If a proper legal limit is adopted, however, it will benefit the wine maker by obliging him to be careful in his use of sulphur and thus to obtain its fullest advantages in improving the quality of his wine.

The proposed legal limit of 350 parts per million as SO2 in wines and other food products is quite sufficient for the purposes of wine-making in California. We do not need the large amounts which seem to be necessary in the manufacture of Rhine wines and French Sauternes. This is plainly seen by comparison of the following standards:

Limit of SO2 in U. S. Decision 76 of Pure Food Laws	0.035
Maximum SO2 necessary in preservation of must	0.010
" " " racking new wine	0.005
" " " racking old wine	0.002

The limits beyond which it is unnecessary and undesirable to go in wine making, therefore, are very much below those which the purchasers of dried fruits claim are necessary for their industry. In making wines of Sauterne type in California it may be advisable to slightly extend the maximum limits given above for perfectly dry wines, but we need never equal the amounts used on the Rhine or Gironde.

EUGENE W. HILGARD.

Berkeley, July 27, 1907.

From Gundlach-Bundschu Wine Co.

San Francisco, August, 1907.

To the California Wine Trade:

Reports reviewing the general condition of the vineyards of the State at the present time promise favorably for the probable output of the vintage. It appears that Sonoma and Napa Counties indicate a fair yield of grapes. Especially Zinfandel, Mataro and Grenache on newly developed colonial vineyards promise well. In Sonoma Cabernet and White Wine varieties show a prolific yield. The finer selections in Cabernet, Pinot, Mondeuse, Verdot, Petite Pinot and Burgundies as well as the superior White Wine types of Johannisberg Riesling, Semillon, Sauvignon, Traminer, Gutedel, and other specialties will produce more than the usual quantities very essential to the better grades of Wines. A great deal will depend on the further development of the fruit in the ripening period. The stocks of available Wines of all varieties are low in all Coast Counties. Therefore, conditions for grapes to bring remunerative prices in the dry wine districts generally and Sonoma and Napa in particular, are unusually strong, as might fair prices from $20 to $25 per ton, according to quality and location. In some sections the growers may receive for some varieties essentially higher prices.

In the newer wine districts comprising the Santa Clara and San Joaquin Valleys and the southern California counties, a prolific crop of various grapes can be anticipated. The high valuations already established for vineyards for various grapes quite naturally influence to a certain extent the price of wine grapes. It is safe to assume at the present time that prices will rule fairly and may not differ materially from last year, when $15 to $16 per ton were paid. Many grapes may run somewhat short for wine and locally purposes as a result of their increased demand by the canning industry. If the crop should be favorable to a fair development of the berries this may somewhat relieve the shortage and raise prices.

The demand for our California products has been of unlimited, in fact, the supply of fine grades will not satisfy the demand. After the unparalleled destruction of vines and fine cellars of selected vintages in the great conflagration of 1906, the greater quantities of the fine wines offered for the interests of consumers at will have come to hand from a diversified stock of vast quantities in the various cellars.

We have inaugurated efforts in this direction and henceforward will be building up our holdings of purchased and distinctive varieties for the better class of trade.

The National Pure Food Law is already proving its beneficial influence for our California agricultural products. It eliminates adulterations that will guarantee to the consumer the standard purity of all the wines distributed by legitimate producers and shippers. Our wine growers feel gratefully encouraged by the moral and practical support given to them by our federal administrations. They regard the deplorable conditions existing in the wine growing sections of France leading to insurrection and almost revolution. They fully appreciate with their fellow wine growers and trades contemporaries in the famous French vineyard districts, our hope for the law for the protection against the criminal attacks of the unscrupulous and unscrupulous who have still evaded the fullest attention of their government. Only absolute honesty and purity of the products will uphold the general prosperity of the wine industry of the world, and in this respect our interests in California are prominently involved.

We are fully reconciled and prepared to meet the requirements of our extended trade. We solicit your kindly personal favor and support, assuring you of our most faithful and energetic exertions to be worthy of your confidence.

Most respectfully,

GUNDLACH-BUNDSCHU WINE CO.,
Proprietors Buena Vista Vineyards, Rhinefarm, Sonoma
CHARLES BUNDSCHU, President.
C. GUNDLACH, Vice President.
H. B. GUNDLACH, Secretary.

Among Historical Wine Cellars

THE Association of Hungarian Wine Producers recently undertook a trip to Germany to study and examine the German wine region, and arrived on the 18th of July in Mainz-Kastel, where they visited the vineyards and the following day made an excursion to Hochheim.

On July 20th, 21st and 22nd, the gentlemen who participated in this trip made an excursion to Piesporter, Graacher and Ürziger, to see Wehlen, from there they went to Mainz where they viewed the cosmopolitan cellars of Kupferberg and the "Kaiserkellereien" or the "Weinkolonnaden."

On the 24th and 25th of July they took by boat at the Rheingau and arrived on July 26th at Koblenz where they greatly enjoyed the inspection of Rheinfels of "Castle Stolzenfels," where the Crown Prince of Prussia and Bismarck, on the Marksburg, and after a short visit at Braubach resumed their journey.—Translated from "Der Weinbau."

The San Diego Brewing Company is arranging for plans to erect the $100,000 ice plant. An issue will be made with the added new plant, and when the institution is completed it will have a capacity of 30,000 barrels a year, which will place it among the large breweries of the coast. The cost of the improvements will approximate $250,000.

It is reported that the Anheuser Brewing Company will build a new brewing plant, to cost $250,000.

Coast News Of The Traffic

MODESTO, Cal., which has heretofore been a "wide open" town, will henceforth close its saloons at 12:30 at night and keep them closed until [illegible].

The saloon business in the town of Sonoma, Sonoma County, pays the license of $120 per year and makes payment [illegible].

The saloonkeepers of Oakland, now affiliated with the Cooks' and Waiters' Union, propose to have a union of their own. The object is to secure better pay, hours, etc.

Advocates propose to increase the liquor license from $100 to $200 per year. The applicant is required to pay the full amount in filing his application for license.

The trustees of the town of Lodi, San Joaquin County, have determined that on and after October 1st next, saloons of that town will have to close all day Sunday, and at midnight on week days.

There is another project on foot for the establishment of a brewery at Bakersfield, Cal. Messrs. Johnson & Burk, capitalists of Anaconda, Mont., are behind the enterprise. It is planned to erect a plant costing from $50,000 to $75,000.

Fortuna, Humboldt County, will adopt a new ordinance, one of the new regulations of which bears 12 o'clock closing, making it unlawful to gamble in saloons, compelling the removal of all doors and the substitution of archways to back rooms, etc.

The Shasta Brewing Company of Redding, Cal., has been incorporated. The company takes over the brewery property of Frank Bucher. The principal men in the company are Jacob Dorrer and J. G. Schaeffer, Los Angeles capitalists. The new building is to be of brick and cement.

Frank Daunet, who recently had a retail place at 570 Golden Gate avenue, this city, and who tried to go through insolvency, is charged by his creditors with an attempt to beat them by fraud. He is accused of having made a fictitious transfer of his business and of concealing his assets.

Burlingame, through the efforts of the women's club of that place, is now a dry town so far as open bars as concerned. Of course they can get the stuff by the bottle and of course the "blind pig" and "speak easy" will put in an appearance at the psychological moment—that is, when they are needed.

An effort to disqualify the liquor license commissioners of Honolulu by suing out an injunction against the commissioners on the ground that they were not qualified by reason of their associations was a failure. The court dissolved the temporary injunction and the saloons will continue to do business.

There is an agitation going on in Point Richmond, on the North Shore of San Francisco Bay, looking to the increasing of the license. At the present time the impost is $300 per year. A certain element of the community desire to raise this tax to $800. The theory is that this would reduce the number of saloons about one-half and increase the revenue by one-third. The majority of the liquor dealers of that city are opposed to the movement.

Under a new ruling grocers who sell or conduct saloons adjoining their stores, must pay a double license to the Government. One will give the grocery store the privilege of selling bottled liquors, and the other is the regular saloon tax. Each license is $25. It is evident that the grocers are violating the rule laid down by the Police Commissioners, after the fire, that no grocery should have a bar attachment with a door leading between the two establishments. That rule ought to be enforced in the interests of the legitimate liquor trade.

Simon Levy & Co., the well-known importing house at 208 Twelfth street, this city, report business fair, considering the industrial troubles which have disturbed to a great extent the commercial prosperity of San Francisco. However, Mr. Levy has no complaint to make of the volume of their trade. Notwithstanding all the local troubles, growing out of the great disaster, the house found on July 1st the business of the preceding year had been very good. Mr. Levy looks for a prosperous fall and winter trade.

BRANDY PRODUCED.

OFFICIAL REPORT

FIRST DISTRICT—Months of June, 1907

	Tax Gals.
Produced and bonded in this district	9,241.2
Received from distillery, Fourth District, California	
Received from special bonded warehouse, Fourth District, California	1,057.9
Transferred from distillery to special bonded warehouse, Fourth District	7,504.4
Transferred from special bonded warehouse to special bonded warehouse, Eastern Districts	29,660.3
Exported	49.7
Tax paid	27,911.2
Remaining in bond June 30, 1907	674,712.6

FOURTH DISTRICT—Months of June, 1907

	Tax Gals.
Produced and bonded in this district	795.8
Transferred from distillery to special bonded warehouse, First District, California	
Transferred from distillery to special bonded warehouse, Eastern District	
Transferred from special bonded warehouse to special bonded warehouse, First District, California	1,057.9
Transferred from special bonded warehouse to special bonded warehouse, Eastern District	17,657.1
Exported	
Tax paid	14,886.6
Remaining in bond, March 31, 1907	284,548.9

Internal Revenue and Customs Rulings

(T. D. 1212.)

Verification of monthly returns of rectifiers and wholesale liquor dealers. T. D. 1046 modified.

TREASURY DEPARTMENT,
OFFICE OF COMMISSIONER OF INTERNAL REVENUE,
Washington, D. C., August 5, 1907.

To collectors of internal revenue:

You are hereby instructed that while the monthly returns referred to in T. D. 1046 must be verified by the oath of the rectifier or wholesale liquor dealer if he is present or physically able to do so, he may, in case of sickness or temporary absence, file a notice with the collector, designating some proper person, during the interim, by whose oath monthly returns may be verified, such oath and verification to be accepted in lieu as collector.

JAMES G. CANNON, Commissioner.

(T. D. 1213.)

Excepting instructions contained in Circular 584, monthly use of wholesale liquor dealers' stamps.

(Int. Rev. Circular 704.)

TREASURY DEPARTMENT,
OFFICE OF COMMISSIONER OF INTERNAL REVENUE,
Washington, D. C., August 6, 1907.

To collectors of internal revenue:

As you know, the law provides that whenever a package is sold on the premises of a wholesale liquor dealer it must be stamped as the Commissioner of Internal Revenue may require, and the wholesale liquor dealer's stamp is the stamp which has been designated as the proper one in such a case.

Department Circular 682 has been, in some cases, construed as establishing a different rule.

You are hereby instructed to issue the wholesale liquor dealers' stamps exactly as was done prior to the issuance of Department Circular 682, and to regard any instructions to the contrary in that circular, and subsequent interpretations thereof, as rescinded.

JAMES G. CANNON, Commissioner.

(T. D. 1206.)

Bottling spirits.

Explaining Article 11 of regulations No. 23, (revised), relative to the unlocking on the same day of bottling tanks containing spirits of different kinds or seasons of production after the contents of a bottling tank have been bottled, cased, and the cases containing the same closed.

TREASURY DEPARTMENT,
OFFICE OF COMMISSIONER OF INTERNAL REVENUE,
Washington, D. C., July 29, 1907.

SIR: Your letter of the 25th instant has been received, in which you state that one of the distilleries in your district had a small balance remaining in one of the bottling tanks which they were unable to finish bottling and casing up on the 24th, the whisky in question being of 1902 production; that it will take but a short time for the bottling-house employees to finish up the remnant of the 1902 production, and that the next tank to be bottled contains spirits produced in 1901; and that if the latter part of article 11 of regulations No. 23, revised (Nov. 6, 1907, which provides "that tanks containing different kinds of spirits or the product of different seasons are not opened or the contents drawn off, bottled, and cased on the same day," were strictly followed and carried out, it would be necessary for them to suspend operations at their bottling establishment after they had finished bottling and casing the remnant of 1902 production until the following day, which would impose a hardship on the distiller.

You are informed that after the portions of a bottling tank have been bottled, counted, and the cases containing the same closed, if the distiller desires to bottle spirits of a different season's production the tank containing said spirits may be unlocked and the contents bottled and cased on the same day.

The officer in charge of the bottling warehouse [illegible] will make such interlineations in his reports as are necessary to separate the two seasons of production and note thereon that the bottling tanks, etc., of the two seasons were composed [illegible] the one containing the spirits of the different season of production was opened).

Attention is, however, called to the fact that article 14 prohibits the bottling and casing of the same lot of spirits of different seasons of production or of different kinds and bottling tanks containing spirits differing in kind or age should never be unlocked or bottling permitted from such tanks at the same time.

Respectfully, ROBT. WILLIAMSON,
Acting Commissioner.

MR. S. J. ROGERS,
Collector Seventh District, Louisville, Ky.

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E. F. WOOD, - - - - SECRETARY AND TREASURER

OFFICE: 628 MONTGOMERY STREET, SAN FRANCISCO
Montgomery Block Opp. Occidental Hotel

The PACIFIC WINE AND SPIRIT REVIEW is the only paper of its class West of Chicago. It circulates among the Wholesale and Retail Wine, Spirit and Beer Dealers of the Pacific Coast, the Wine Makers and Brandy Distillers of California, the Wine and Brandy Buyers, and the Importers, Distillers and Jobbers of the United States.

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The Man Behind the Bar

His great danger is [illegible] Alcohol [illegible] the influence is coming more slowly than any other, simply about enough consumption to [illegible] alcohol now being from 170 per Cent.

Let it be stated that the [illegible] of this most insidious [illegible] death is the hard [illegible] and serious results and cause pain and a [illegible] The [illegible] might [illegible] it [illegible] [illegible]

It is surprising [illegible] [illegible] and prolonging the lives of [illegible] [illegible] a preventive as well as a specific and should be taken occasionally by every man who puts a strain on his [illegible]

The name of this preventive and specific is known as **Fulton's Renal Compound.**

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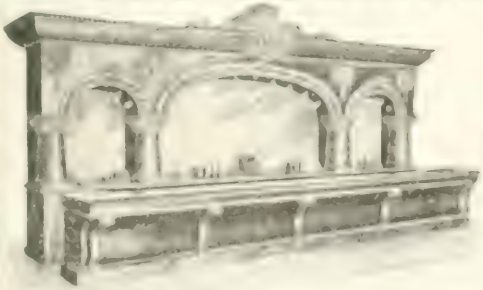

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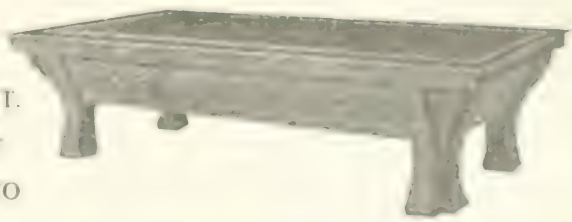

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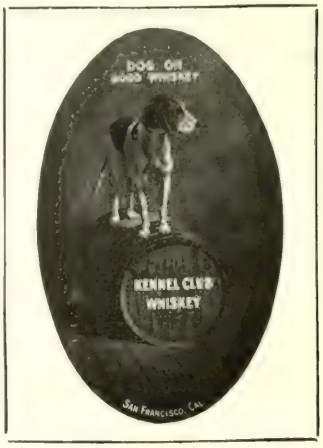

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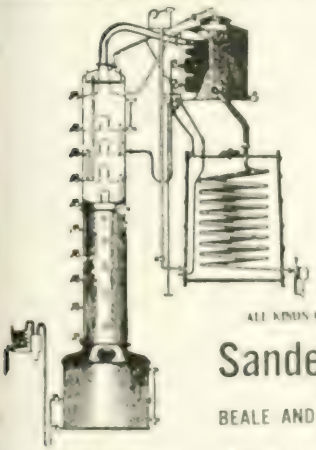

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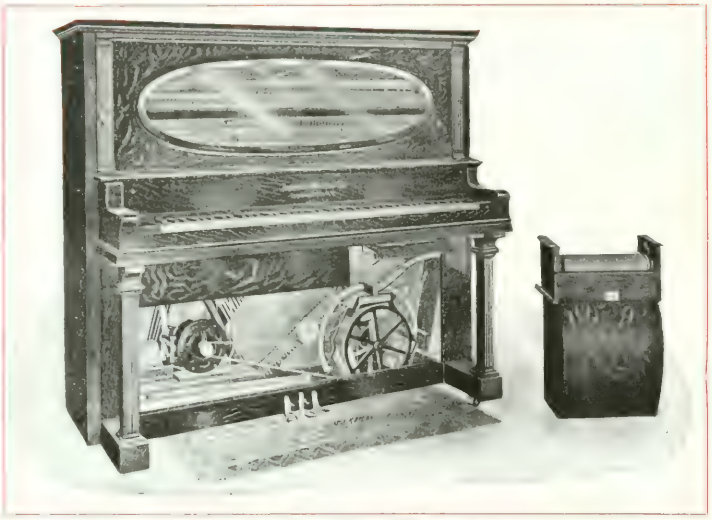

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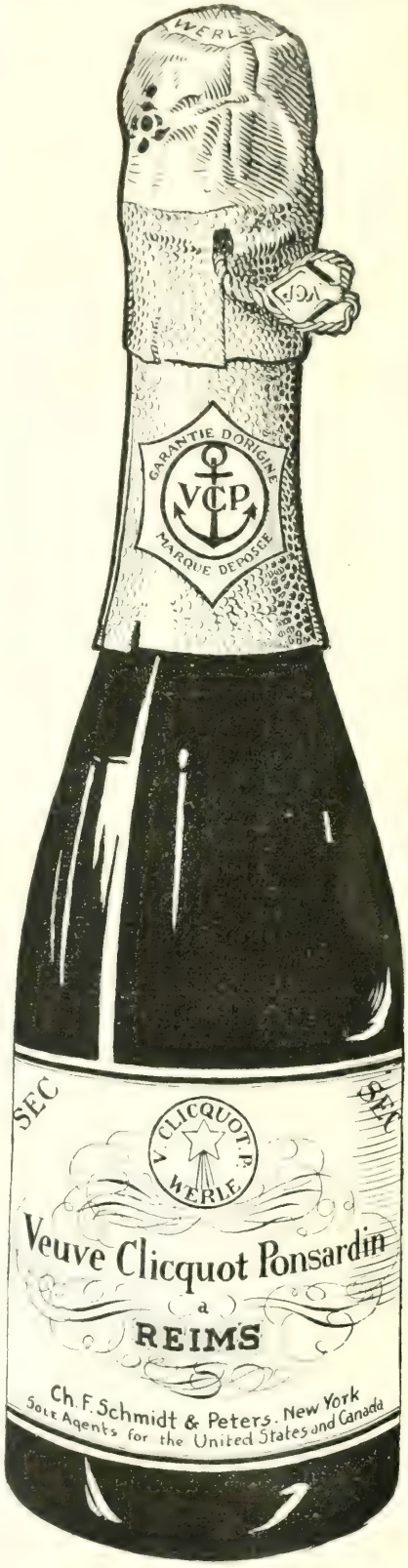
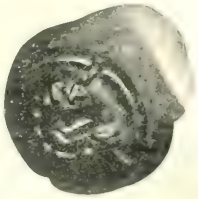
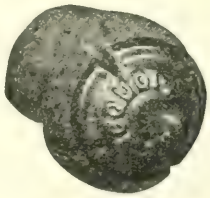


S. E. corner
Battery
and
Broadway
San Francisco,
Cal.





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HAND MADE

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3 Wunder Beer in kegs has a reputation long established. Its healthfulness and excellence is a household word, and the wonderful popularity it has attained is a living proof as to its goodness.

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CAPITAL, $1,700,000 SURPLUS AND RESERVE, $1,428,546.98

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THE KIRBY DISTILLING CO. INCORPORATED Fowler, Fresno Co., Cal.

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OUR STILLS ARE KNOWN AS NUMBERS 263 OR 357 FIRST DISTRICT, CALIFORNIA

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GROWERS AND PRODUCERS OF

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A Specialty

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Gold Medal Paris Exposition, 1900
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ESTABLISHED 1880

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Hauling Grapes to the Winery.

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Our blends conform with the Pure Food Laws of the United States.

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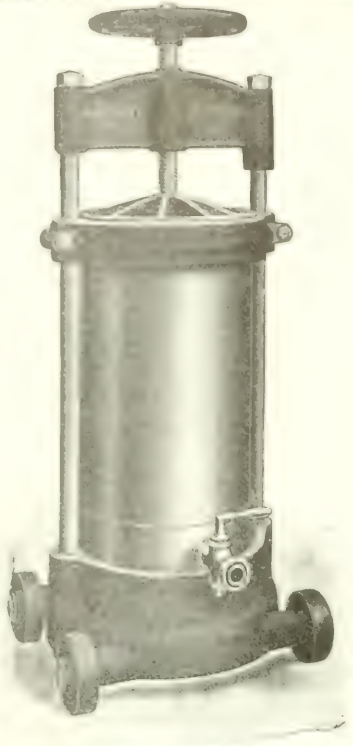

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The Filter that has conclusively demonstrated its superiority over all others and convinced the wineries of its ability to deliver a more brilliant filtrate in single filtration than other filters in double filtration, is the

KARL KIEFER FILTER

Its all around efficiency is far greater than any other filter. Lachman & Jacobi, who are now using four of our large size, state as follows:

San Francisco, January 2nd, 1908.

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Gentlemen:—We have used Your Karl Kiefer Multiple Perfection Beer Filter for clearing wines for several months, and it has proven itself entirely satisfactory, and it is doing all and more than you claim for it. We have tried all kinds of filters, and find this one to be the best on the market, for quantity and quality producing wine of unsurpassed brilliancy.

Its construction is superior, and is easier packed and unpacked than any filter we have heretofore used, and can thoroughly recommend it for its efficiency in all directions.

We will most likely order another one in the near future.

Yours very truly,

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THE STANDARD WINE OF CALIFORNIA

CLARETS, SAUTERNES, SPARKLING WINES

¶ We are the largest producers and bottlers of high grade California Wine.

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Location of Vineyards, LIVERMORE, CAL.

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Send for Price List

—MARKET— CONDITIONS

DRY WINES.—There is nothing of particular moment to report; as related elsewhere, the vintage is not turning out as well as it promised earlier in the season and there will be no change in market conditions until the harvest is over and it is known whether or not the crop is large, medium, good or otherwise. Exports by sea were of average volume, comprising the season and unusual conditions. The figures were 373 cases and 215,396 gallons, valued at $79,291. Imports by sea totalled 1,217 cases, 3 barrels and 8 casks. In bond, 416 cases, 25 barrels and 9 puncheons.

SWEET WINES.—The situation is unchanged, owing to the conditions prevailing in the vineyards it would be unwise to make any predictions as to the possible production. No sweets were made in the fourth district in August, and in the first district the output was only 24,285.89 gallons, the wine being port.

BRANDY:—The market is quiet and withdrawals small, in accordance with the season. There was no production in the fourth district during July or August. The product in the first district was for the months of July and August, 20,460.5. There remained in bond in the State, August 1st, 1907, 884,866.3 tax gallons. Exports by sea were small, aggregating 212 cases and 103 gallons, of the value of $2,498. Imports by sea were 722 cases and 2 barrels, and in bond by rail, 1 octave and 20 casks.

WHISKY:—Country trade holds up well for the time of the year, consumption being of good volume and collections fair. Withdrawals are active, but laxness has in the city, where collections are slow. With the election of a Republican or Democrat in November, the welfare and prosperity of the city will be assured and all lines of trade will revive with a rush. Exports by sea were of average quantity, the totals being 1,976 cases and 2,483 gallons of the value of $19,856. Imports by sea were 977 cases, and by rail in bond 4 cases and 10 octaves. Miscellaneous exports totalled the imposing sum of 4,495 cases, 39 barrels, 1 keg, 1 case and 2,253 gallons, valued at $50,196.

IMPORTATIONS.—Business has been of essential volume the country in particular, making a satisfactory showing. The importers all look to a big winter's trade in the event there is proper solution of the pending local political situation. The items of imports were not numerous, but the volume was substantial. The principal items were: Ale and absinthe, 400 cases, wine, 418 cases, 55 barrels and 9 puncheons; brandy, 772 cases and 2 barrels; vermouth, 3,510 cases; liqueurs, 261 cases, bottles, 600 cases, gin, 971 cases, 10 octaves and 10 casks; whisky, 797 cases; fruit juices, 151 cases; mineral water, 619 cases; bitters brandy, 1,000 cases; cream, 491 barrels; ale, 265 barrels; rum, 19 cases; beer, 70 cases, 70 casks and 201 barrels.

BY RAIL IN BOND.

Liqueurs, 51 cases; champagne, 1,880 cases; wine, 1,217 cases, 3 barrels and 8 casks; porter, 695 cases; beer, 251 cases; punch, 23 cases; cordials, 3 cases; gin, 200 cases and 10 casks; brandy, 1 octave and 20 casks; whisky, 4 cases and 10 octaves; bitters, 10 cases.

BEER.—The breweries are getting their share of the summer trade, the representative brewing plants as given as could be expected at this time of the year. Exports by sea were 681 packages bottled and 740 casks, valued at $7,920. Imports by rail in bond were 101 cases and barrels, 1,21[illegible] by sea, both 70 cases, 70 casks and 201 barrels.

THE VINTAGE

THE gathering of the grapes is in progress in all sections, but the results are not those for so satisfactory as was anticipated earlier in the season. At the present writing it is impossible to tell whether or not the year will be a large or medium one. It depends upon the weather during the remainder of the vintage season. If the favorable weather continues in the raisin districts drying will proceed with full force, but should there be [illegible] or threatening weather large quantities of those grapes will doubtless find their way into the wineries. In the dry wine districts it is a question of quality, in some instances. The damage by mildew is found to have been greater than was supposed. The reputable wineries will not use mildewed grapes. The large harvest have refused hundreds of tons of such grapes, in fact in some districts as many have been rejected as have been accepted. The [illegible] in the grapes. Another complaint is that in some sections the sugar strength is not satisfactory. This is due to the cold, cloudy weather. The most trouble often in the wine districts.

Raisin prices have again advanced, and on the 7th inst. were quoted at 3½ cents for 8 [illegible] delivery.

Receipts of Wine and Brandies.

The receipts of wine from internal collections to September 28th totalled 780,450. The receipts of brandy aggregated 8,481 gallons.

Whisky Price Soars

CINCINNATI, September 16.—The record price for whisky was reached here to-day, when it sold over the [illegible] quotations, reaching $1.34. The highest price known here.

Warehouse Insurance Rate Reduced

At the urgent request of the Chamber of Commerce the Board of Fire Underwriters has made a material reduction in the insurance rate on warehouses and their contents. Heretofore the rate has been one that many questions [illegible] but now the latter kind of warehouses get their contents [illegible] at one per cent. The highest rate allowed on a [illegible] building or many lines of business and [illegible] a great deal of trade to other coast ports where the rate is lower.

New York Correspondence.

NEW YORK, September, 1907.

EDITOR WINE AND SPIRIT REVIEW: According to the calendar, summer is over, and there are other evidences in sight. Every railroad station and steamship dock is jammed with returning citizens and their impedimenta. Within a day or two, the hosts will have settled down to the old routine work, and the daily grind will go on for the next nine months.

There is an air of expectancy in every direction and hopes for a lively fall business are expressed pretty generally, but here and there a discordant note is heard, particularly in the wine and spirit business, which certainly has had much with which to contend during the past few months.

Financial conditions have had an adverse effect on pretty well all branches of business. Doubtful crop outcome has not tended to improve the situation. But our line of business has, in addition to the ills which affect the body politic, had troubles inherent to itself. It is remarkable that it has held up so well as it has, for, on the whole, business has been pretty good.

We surely are "up against it." The average stay-at-home Yorker lives on an island, as it were. His idea of an island: A small piece of land, surrounded by houses, pretty nearly explains New York, as New Yorkers see it. There is such an immense local business here, that the local dealer has all he can attend to at home and scarcely is aware, except in a sort of disinterested way, of what is going on abroad; that is, in the Middle West and South.

Town after town is going dry; county after county follows suit. The State of Georgia has voted for prohibition after January 1, 1908, and from the present outlook, other States may join in line. Some of the Southern States are practically prohibition now, the sale of liquor being confined to merely a few of the large cities, and even there, under the most trying restrictions.

The whole South seems to be suffering from the prohibition craze, which is sweeping over it like a disease. At present, it is, for the most part, epidemic, but, unless steps are taken of a much more radical nature than have heretofore been employed, it bids fair to become epidemic all over the country.

The New Yorker, as a rule complacent, views the situation without truly realizing what it portends. It is so far away, he does not seem able to bring himself to believe that it can affect him. But he may find the question injected into party politics before long, so important is the party advocating the measure and so numerous its devotees.

It is the most momentous issue affecting the trade to-day, having gone far toward submerging the Pure Food question. This, too, will be a factor this fall. On October 1st the new labels are to be used and it may be expected will have closer attention paid to them than hitherto has been shown. The decision regarding colors is also a disturbing element. The tightness of the money market, the talk of slackening in business generally, are also factors to be considered.

Still there is a most hopeful feeling for a good fall business, and houses are sending out their men, some of whom are already turning in good orders.

It is noteworthy that [illegible] inquiry among the wine merchants of this city brings [illegible] prominence the fact that there is a steadily increasing demand from the retailer for the higher grades of California wines. The increase in sales of the higher priced wines is marked, and the [illegible] most encouraging.

For a time, it was feared that the threatened flood of 1906 vintage wines into the local market would bring about a reversion to lower prices on all ages, but as might have been logically expected, those few dealers who bought those new wines, soon found that they could not be marketed to the consuming trade.

The education of the drinking public, or rather of the public generally, for the use of wines bids fair to become general eventually, as to the qualities of California wines as against imported wines, is now fairly launched, and it should be made persistent and universal. Let the papers and trade journals be consistently used for this purpose.

Kentucky whiskies, although not advancing in price, are very firmly held, and there are plenty of signs indicating that when demand starts in, buyers will find a pretty stiff market.

Eastern ryes are quiet, but the withdrawals are fairly well maintained and doubtless the market will improve as the fall trade opens.

Some interesting figures have been published relative to the bottling-in-bond of whiskies. For the year ending June 30, 1907, the total withdrawals of all whiskies, on basis of original gauge, were 149,140,721 gallons. On the same basis, the tax payments for bottling in bond were 5,563,969 gallons. This is pretty nearly 4 per cent of the total withdrawals.

Small, comparatively, as it is, the bottled-in-bond whisky business is rapidly growing, the figures for the past four years being as follows:

1904	1,359,245 gallons
1905	1,986,799 gallons
1906	3,054,835 gallons
1907	5,563,969 gallons

It is true, the whole whisky withdrawals show an increase, but not to such an extent as the bottled-in-bond branch. The increase in receipts, reported by the Commissioner of Internal Revenue, for the last fiscal year, shows an increase of nearly $13,000,000 in spirits over the previous year.

To hear some of the bottled-in-bond gentlemen talk, one would think they did all the business. But the blenders may still hope for a bit of it, although they will have to work harder than ever to maintain the position they have attained. As the Government does not permit bottling-in-bond of under four-year-old whiskies, the figures furnished in the annual report of the different ages remaining in distillery and bonded warehouses are interesting. The total is 245,438,816 taxable gallons. Of this quantity, the number of gallons, 48 months old and older, amounts to nearly 47,000,000 taxable gallons. Quite enough to supply the demand, but if it is to be *all* bottled-in-bond, as some of the bottlers say, somebody is going to be left, if we take into account that we use about 150,000,000 gallons a year.

Another interesting item is this: If we tax-pay about 150,000,000 gallons annually, and the total in bond is 245,000,000, there is only about enough in warehouses for two years' supply. The spirit houses need not shut up shop just yet.

Kentucky whisky is certainly looming up big. Of the total increase in the United States, which amounted to 14,825,000 gallons, Kentucky contributed about 5,000,000 gallons.

NEW YORK.

Pure Food Law Grows in Favor and Effect

WASHINGTON—A definite turn has been taken by public opinion in favor of the rigid administration of the Pure Food Law. Several incidents tend to confirm this view. Feeling at the Pure Food meeting at Jamestown and the attitude of producers and consumers as freely exhibited in connection with matters pending here show that the Department of Agriculture will be likely to have such support as it needs in enforcing the act.

[illegible]

Manufacturers of all kinds of food products are showing eager interest in getting their labels exactly right. They are almost needlessly anxious to avoid a clash with the Department, thinking apparently that such a contest, even if nominally successful, would hurt their interests before the public more than it would help them. Chiefly through the efforts of special agents of one kind or another who are organizing the opposition is there any threat antagonism to the law. It is "good business" for some men of this class to keep the opposition alive so far as possible, and there should be a sharp distinction between them and the manufacturers themselves, whose real interest is found in putting on the market attractive products made in conformity with law, and who are merely anxious not to be interfered with unreasonably from legislative sources. With the exception of a very few fields of activity, there is now little antagonism to the rulings of the Department. In two or three matters test cases are expected to be brought before the courts, but in others the sole question seems to be that of enforcing the law against sporadic offenders.

[illegible]

Probably the first case that will come up will be that of the blended whisky interests under the lead of W. M. Hough. Mr. Hough has been the chief exponent of blended whisky [illegible] for a good while. It is supposed that he is now chiefly interested on behalf of his clients in the question of labeling and that the other points contained in the whiskey rulings of the Government will be conceded by the whiskey people if the label matter can be satisfactorily straightened out. On the label question, however, the Government is taking a firm stand, notwithstanding the fact that there was much division of opinion among the authorities at the time when the decision was first rendered. The subject now uppermost in the minds of those who are following the controversy here is how to select a Federal district in which to have the case come up. Some Federal [illegible] are [illegible] informed on Pure Food questions, while others have been studying the Department's regulations and preparing to assist in enforcing the law. It is supposed that some district will be picked out where it is certain that the judge in charge will give the matter a fair trial without bias. The other test cases that are anticipated have not advanced nearly as far as the one which is to be brought for the purpose of testing the whiskey question. Cases dealing with preservatives are, however, expected. There has been delay in certifying to the Department of Justice the cases of sporadic violation of the law which had been prepared by the Department of Agriculture. It is claimed [illegible] to have the evidence in such of these cases absolutely formal [illegible] so that there may not be the slightest doubt as to the outcome when the prosecutions occur. A failure at the start would weaken the prestige of the Pure Food Law.

[illegible]

While every effort is being made to get positive evidence against violators of the plain provisions of the Pure Food Law, and while it is intended to hold all of the law [illegible] to the extreme limit in testing the sections or rulings that are called in question, there is a marked disposition to be lenient with those businesses that would be directly damaged by a rigid enforcement of [illegible], of possibly ruinous prosecutions against them. Evidence of this point of view is furnished by the decision to permit treatment of soda and sulphur mixtures as legal as a [illegible] for dyes. The effort in cases of [illegible] will be to secure decisions [illegible] giving the manufacturers [illegible] to continue the use of [illegible] substances longer than [illegible] to make the necessary business changes. This point of [illegible] particularly in the policy that is now being applied in the case of the [illegible] fruit growers, who are to be allowed to go on putting up [illegible] product for the summer in the old way, pending the working out of certain questions by the chief of the Laboratory in San Francisco. Attorneys representing food interests express the opinion that the Department will have to [illegible] its attitude of tolerance toward prosecutions in small quantities a good deal longer than is now the announced intention, but there is no evidence that such a policy will be followed. Such prosecutions are merely corrective and simply represent the claims of groups of manufacturers rather than anything more serious.

[illegible]

There can be little doubt that the United States will have, when its system is in full working order, a more effective system of food legislation and food standards than any country in the world. Possibly an exception to this statement should be made in favor of some of the meat inspection systems of certain of the Continental countries, but that would probably be the only one. It has begun to [illegible] that a greater amount of legislation, as well as more [illegible] provisions are available in the case of the food inspection system than has been supposed. Not only are the Pure Food and Meat Inspection Laws operating to raise the standard of food production, but in addition the food law of the Philippines, the Internal Revenue Act and the Tobacco amendments and regulations, and some features of the tariff administration are leading to give [illegible] and [illegible] to the system. The regulations that have been applied thus far have adhered very closely to the requirements of sanitary science, merely making a few exceptions in cases where existing processes had become so firmly established as to prevent an immediate departure from them. It is understood that the courts could materially weaken the Pure Food system at many points, but apparently there would be great difficulty in [illegible] a far-reaching decision upon it. Certainly no such step could be taken without the support of public opinion which is now strongly favorable to sound Pure Food administration.

Freight Car Shortage Ties Up Great Crops

STOCKTON, September 12—Shortage of freight cars on the Southern Pacific and Santa Fe lines is causing great inconvenience in Stockton and Lodi, and [illegible] which has [illegible] the companies and mobilize enough cars to handle promptly the accumulated tonnage. The Stockton Chamber of Commerce, Lodi Board of Trade, Farmers' Union, Agricultural Association and the [illegible] Wine & Spirit Co. will be forced to shut down.

[illegible] of people in all sections have made strong complaints [illegible] and indignation [illegible] at many [illegible]. The people, however, seem to have little weight with the railroad companies, and cars are supplied [illegible] when it is convenient. Only [illegible] warrants and grape [illegible] have been issued, but cars to be delivered immediately, but such [illegible] a condition. The damage to fruit growers in San Joaquin county alone will be great.

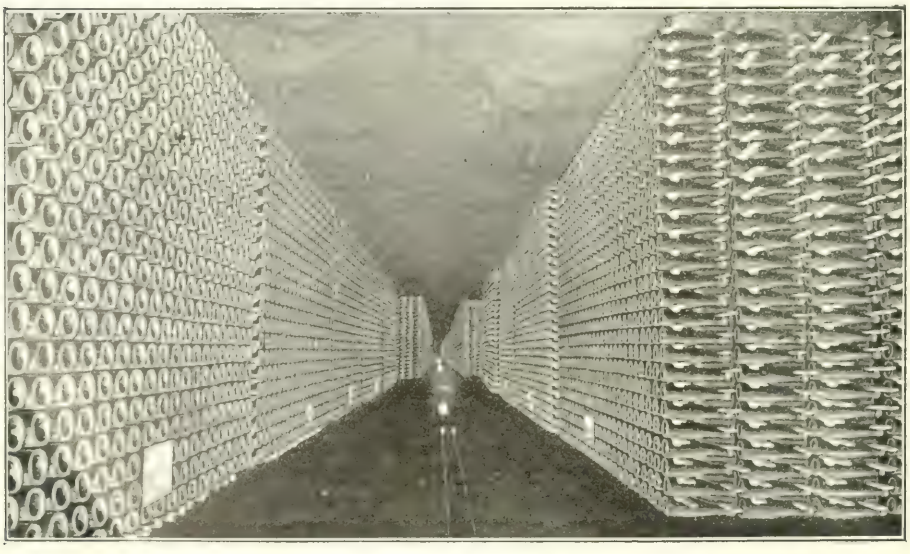
The New Cellars of Dienhard & Co., Coblenz, Germany

(Founded in 1794.)

THE firm of Dienhard & Co., has, during the years 1905-1907, been making large additions to their existing premises in building new and up-to-date sparkling wine cellars. They were fortunately able to connect the old cellars with the new, the former covering 3000 square meters. The new ground was originally intended for a church, but this was soon altered when the Board of Works officials had been interviewed. The greatest difficulty to be overcome was digging the foundations, but in time this was accomplished and the necessary depth, twenty meters, was reached, the three-storied cellars with the packing department on top soon afterward beginning to appear. The building has the advantage of long flat arched ceilings and so is capable of supporting enormous weight. Through out the whole building and connecting one floor with another is an endless chain, on it at suitable distances being hooks to carry the different wines to and fro during their various treatments. This practical contrivance has already proved to be a great means of saving time and labor.

In large casks made from stone and lined with porcelain tiles are the cuvees of the different sparkling wines. From here the wines pass into three beautifully carved casks in the bottling hall, in which fermentation proceeds a little. From these casks the bottles are filled, temporarily corked and transported below on the endless chain to the attemperated fermenting cellars, when after fermentation is completed they are transferred to the lowest cellar and left undisturbed for a year or two. They are then brought above this and are slightly shaken, and being inverted during this time, the sediment caused by the fermentation gradually settles on the cork, after which they are taken to the disgorging department, which is worked on the Walford system; that is to say, the bottles are placed upside down up to the neck in an ice-bath and left there for about ten minutes; at the end of that time being taken out the deposit will be seen

BOTTLING DEPARTMENT, DIENHARD & CO.



STORAGE CELLAR, DIENHARD & CO.

to be quite frozen to the cork, which is then withdrawn. The sweetening ingredients are then added to suit the palates of the various countries and the wines are then distinguished by their various labels, viz.: "Dry," "Extra Dry," etc. The bottles are now ready to be inspected by those in authority and having been passed are laid down for a few months before being sent out. There is also a power house for supplying electric light and power for the whole plant. For the benefit of the employees baths and a large library with reading room attached have been erected. The new cellars have drawn the attention of experts as well as of the general public. Specially noticeable is the interest that scientific men take in the manufacture of sparkling wines. An extraordinary number of public corporations and companies, visitors to the town or the neighborhood from all parts of the globe, have visited the premises, and last year the Society of American Engineers were entertained.

A few photographs are given showing the racks at working in one or two of the cellars.—*Bonfort's*, September 10, 1907.

U. S. Guaranty Co., in New Offices

THE United States Fidelity and Guaranty Co. is so well known and has in the past been of such service to this community that all will take pleasure in learning that it is now permanently on the fourth floor of the Union Trust building on the northeast corner of Montgomery and Market streets, a central and most convenient location. As fast as the rooms are finished the company is occupying them, much of its clerical force being already settled in the new quarters. These when completed will be very spacious, excellently adapted to the business and will comprise seven rooms, almost the entire fourth floor of the building.

The Fidelity & Guaranty Company prides itself upon having the most thoroughly appointed staff and complete and approved plan of recording and filing of any business in its line. The recording department, filling two rooms with busy workers, is a feature of the establishment. All applications for bonds and enquiries made thereon are recorded and filed in such a manner as to insure immediate reference in case of need. As the same policy is adopted at the company's many branches all over the country, it will be seen that the plan followed gives an opportunity to obtain desired information from any State in the Union upon application. Therefore, it is claimed, and we think justly, that this company has the right to incorporate the words "United States" in its title. The vast amount of business which passes through its hands may be judged from the fact that it employs 3,000 agents and last year received $2,300,000 in premiums. The office is thoroughly equipped to give undertakings and issue bonds immediately here, thus saving loss of time caused by reference of the various matters to the head office. Manager Jas. H. Borland states that "business is remarkably good considering the present condition of the city. As far as the revenue of the company is concerned that is increasing all the time and shows the growth of the wine and liquor industries throughout the country. Business had had to be conducted in temporary quarters since the fire, which has more or less hampered operations. All of which trouble will be obviated as soon as we get thoroughly settled in our new quarters."

Odd Fellows on Liquor Question

ST. PAUL, September 17.—The Odd Fellows' Sovereign Grand Lodge at its first business session yesterday overwhelmingly defeated the constitutional amendment excluding wholesale liquor dealers from membership in the order.

Spruce Cooperage for Wine

IN a recent issue, *Packages* pointed to the urgency of [illegible] substitutes for white oak for cooperage and [illegible] made to discover some wood which would in every respect [illegible] oak for cooperage purposes as white oak has [illegible] It is agreed that the superiority of white oak in [illegible] would be practically impossible to [illegible] will have to be provided at no very distant [illegible] Company, an important manufacturer of [illegible] San Francisco, and one which [illegible] formed trade of the coast, has the following [illegible] letter to *Packages*:

"At this time there is being held at [illegible] Irrigation Congress and in connection therewith [illegible] tion therewith at which the California Wine Association, [illegible] largest institution handling wines in California, has offered a very handsome trophy for the best [illegible] used in the manufacture of wine [illegible] for cooperage material has become so high [illegible] wine, but for many purposes [illegible] substitute must be found. This is a subject which concerns not only the cooperage manufacturers but the consumers of cooperage the country over. We have used, [illegible] years, the hard fir of the west and the [illegible] white spruce for cooperage purposes, and with [illegible] factory. Our fir salmon barrels are shipped all over the world, and, in fact, for all purposes except wine, we have for many years been using the fir, the spruce and the hemlock of the Pacific Coast for all sorts of cooperage purposes. During the last few years we have begun to make [illegible] for wine cooperage, and, so far, with very good [illegible] The greatest objection heard by the shippers of wine in the Pacific Coast spruce barrel, is that it does not [illegible] favor in the east as a second-hand package, after having been emptied of its contents, and does not bring as good a price as a second-hand package as does the oak barrel. The prejudice against [illegible] seems to be very easily overcome. We expect confidently to see the day when the east will call on the Pacific Coast almost entirely for its cooperage material."—*Packages*.

German Growers Demand Rigid Wine Inspection

BERLIN, August 16.—A convention of wine [illegible] growers met yesterday at Oberwesel on the Rhine and adopted a resolution advocating a more extensive [illegible] laws. The reform demanded includes a uniform system of [illegible] universal inspection of wines. It would [illegible] wine region throughout the Empire that wines [illegible] with the American public are often [illegible] It was specifically stated on the best authority that [illegible] great many of the so-called "Champagne" [illegible] States does not proceed in Germany. The [illegible] adding that the exercise of [illegible] will shortly be made effective.

LASH'S BITTERS
TONIC LAXATIVE

WINE AND BRANDY EXPORTS BY SEA

WINE EXPORTS.

FROM AUGUST 15 TO SEPTEMBER 20, 1907.

Destination.	Cases.	Gallons.	Value.
	[illegible]	[illegible]	$1,[illegible]
	[illegible]	[illegible]	1,230
	[illegible]	[illegible]	3,976
	[illegible]	[illegible]	[illegible]
	111	5[illegible]6	23,330
	[illegible]	[illegible]	[illegible]
Japan	[illegible]	41	1,287
	[illegible]	1[illegible]	[illegible]
	[illegible]	[illegible]	150
		310	[illegible]
		[illegible]	[illegible]
		10	87
		1[illegible]	422
		[illegible]	11
		1,493	6[illegible]
	241	21[illegible]96	$79,291

WHISKY.

	Cases.	Gallons.	Value.
	225	1,099	$6,166
	[illegible]	[illegible]	1,352
	[illegible]	1,384	6[illegible]
	170	[illegible]	908
	950	[illegible]	1,695
	1,345	2,483	$16,856

BRANDY.

	Cases.	Gallons.	Value.
	61	58	$1,016
British Columbia	5	[illegible]	45
	[illegible]	45	[illegible]
Hawaiian Islands	146	[illegible]	1,347
Total	212	103	$2,498

BEER.

	Packages Bottled.	Packages Bulk.	Value.
	[illegible]	[illegible]	$904
	370	[illegible]	1,690
	10	[illegible]	100
	80	152	1,782
M[illegible]	11	2	175
S[illegible]	2	[illegible]	19
	853	154	$7,620

MISCELLANEOUS.

Packages and Contents.

[illegible] cs Bitters, [illegible] cs Liquors, 3 cs Rum
[illegible] cs Creme de Menthe, 6 bbls Alcohol
[illegible] Wine, [illegible] Gin, [illegible] cs Champagne
[illegible] Grenadine Syrup, 242 cs Vermouth
[illegible] Syrup, 40 cs Ale, 3 cs Ginger Ale
2 cs Pernet
[illegible] cs Cherries in Maraschino,
[illegible]
[illegible] cs Champagne, 50 cs Liquors
[illegible] Spirits, 9 cs Bitters, 20 cs Cognac
[illegible] gals Gin, 12 cs 1 kg Cider
[illegible] cs Cassia, 10 cs Vermouth
[illegible] gals Brandy, 50 cs Liquors
2 cs Grape Juice
[illegible] Mineral Water, 1 csk Porter
[illegible] Liquors, 10 bbls Alcohol
[illegible] Maraschino, 25 cs Grape Juice
[illegible] 9 bbls, 1 keg, 1 csk, 1253 gallons
$50,196

LASH'S BITTERS
TONIC LAXATIVE

IMPORTS BY SEA

IMPORTS BY SEA.

FROM AUGUST 15 TO SEPTEMBER 20, 1907.

FROM ANTWERP—Per ship Prima, August 20.

261 cs Absinthe	A. Cora.
51 cs Fruit Juice	A. Cora.
146 cs Liquors	A. Cora.
7 bbls Wine	Jacob Prima.
25 cs Wine	J. Rangel.
1 cs Cognac	J. Rangel.
1 cs [illegible] bbls Wine	E. Blengino.
10 cs Cognac	E. Blengino.
20 cs Cognac	Neuberger & Loeb.
2 bbls Wine	Neuberger & Loeb.
100 cs Wine	Bergel & Propfe & Co.
35 cs Wine	Bibo, Newman & Co.
2 bbls Cognac	Bibo, Newman & Co.
70 cs Wine	Kerner, Moss.
500 cs Vermouth	Levaggi, Giannuci Bros. & Garibaldi.
500 cs Bitters	Levaggi, Giannuci Bros. & Garibaldi.
500 cs Vermouth	British Bank of North America.
20 cs Gin	British Bank of North America.
150 cs Gin	W. R. Grace & Co.
25 cs Whisky	Chas. Meinecke & Co.
450 cs Mineral Water	Order.
50 cs 10 qrts Gin	Sherwood & Sherwood
15 cs Wine	Lichmann Bros. & Co.
50 cs Cognac	Suber, Arie & Lemme.
50 cs Cognac	Golden Eagle Distilleries Co.
100 cs Champagne	Geo. A. Fossett & Co.
100 cs Absinthe	Order.
1 bbls Wine	California French Wine Co.
1000 cs Fernet Branca	Order.
105 cs Absinthe	Goldberg, Bowen & Co.
110 cs Vermouth	Goldberg, Bowen & Co.
105 cs Mineral Water	Order.
25 cs Wine	A. Vignier.
50 cs Brandy	A. Vignier.
45 cs Liquors	Pascal, Dubedat & Co.
20 cs Spirits	Pascal, Dubedat & Co.
1500 cs Vermouth	Pascal, Dubedat & Co.
486 bbls Stout	Order.
325 bbls Ale	Order.
10 cs Brandy	Order.
10 cs Rum	Order.
600 cs Whisky	Order.
500 cs Vermouth	William Wolff & Co.
50 cs Liquors	William Wolff & Co.
200 cs Gin	William Wolff & Co.
500 cs Brandy	William Wolff & Co.

FROM SEATTLE—Per steamer Watson, August 20.

5 cs Whisky	Order.

FROM SAN DIEGO—Per steamer State of California, August 26.

100 bbls Beer	Crown Distilleries Co.

FROM SAN DIEGO—Per steamer Santa Rosa, August 29.

13 bbls Wine	C. Schilling & Co.

FROM SANTA CRUZ—Per steamer Monterey, August 30.

9 puncheons Wine	Order.

FROM GUAYMAS—Per steamer Curacoa, August 30.

10 cs Liquors	Roth & Co.

VIA ANCON—Per steamer San Juan, August 28.

FROM ROTTERDAM.

10 cs Geneva	Crown Distilleries Co.

FROM HAMBURG.

114 cs Mineral Water	Order.

FROM BORDEAUX.

40 cs Liquors	Pascal, Dubedat & Co.

FROM LIVERPOOL.

30 cs Whisky	Order.
70 cs Beer	Order.

FROM PUGET SOUND—Per steamer City of Pueblo, August 31.

161 bbls Beer	John Garber.

FROM SAN DIEGO—Per steamer Santa Rosa, September 5.

7 bbls Wine	Gundlach-Bundschu Co.

ERNST SCHRAUBSTADTER Established 1864 EMILE A. GROEZINGER

A. FINKE'S WIDOW
CHAMPAGNES
WINES AND BRANDIES
809 MONTGOMERY STREET, SAN FRANCISCO
Telephone Temporary 709 Cable Address FINKE

Imports by Rail in Bond.

IMPORTS BY RAIL IN BOND

Via New York—

From New York—

Via New Orleans—

Via Detroit—

Via Philadelphia—

Via Boston—

The Drift Towards Drinking Wines

IT is no wonder that the consumption of our pure domestic wines is rapidly increasing, and that people are taking to wines in preference to beer, whisky and the so-called flavored soft drinks. The exposure of the wholesale adulteration of French wines will also have the effect of leading people to use American wines and champagnes in place of French mixtures.

There is an old saying that you can fool some of the people some of the time, but you cannot fool all of the people all of the time.

The American people have been fooled for a long time on their drinks or beverages. For years past instead of getting straight whisky they have been buying and paying for a "compound" or "imitation whisky," composed principally of neutral spirits colored and flavored. Instead of getting the real "old-fashioned beer," our people have been drinking a cheap mixture of corn grits, glucose and water, which is only "near beer." Instead of getting genuine ginger ale, sarsaparilla and fruit syrups, people have had unhealthful and fraudulent substitutes and preparations. The enforcement of the Pure Food laws in the different States has exposed the rottenness of the whole business relating to patent medicines and of "tonics," which are largely sold and consumed in prohibition communities.

Meanwhile, there has been little or no reflection on the purity of American wines. Compared with the beer, whisky and soft drink business, the wine trade has been proven to be remarkably sound and clean in its methods and in its products. There has been and there can be no such exposure of fraud or adulteration in the American wine trade as has been shown in the French wine trade, in our whisky trade, in our beer trade, or in our soft drinks and patent medicine trade.

It is a good sign to see so many people eating and food, [illegible] that they should be used—that is daily on the table at [illegible] meals. A glass or two of claret or of white wine aids digestion, and being very light is adapted to a mild and agreeable meal. Those who get accustomed to drinking wine seldom have the craving for stronger drink and thus explains why the millions of wine-drinkers in France, Germany, Austria, Italy and other countries are among the most temperate people in the world.

There is a strong drift in this country towards the use of wines in place of beer and whisky. It would certainly be a blessing if this should continue, for wine and whisky have rarely, if ever, been found to agree with the health and morals of the people. The whole campaign of the prohibition and temperance advocates is directed and against wines, the mildest strong liquors and the mildest, and this may accomplish some good. Out of getting people to turn to drinking wines as a daily beverage in the home.—Liverpool Wine Trade Review.

From Enterprise Brewing Co.

JUST what you've been looking for—for as Yosemite Valley is the wonder of all countries and eight seas, so is Yosemite beer, the most remarkable of all beers for its healthfulness, purity and delicateness. Brewed from only the best grains, hops and full flavored malt. Yosemite beer is the leading family beverage, giving health and strength to all who drink it. Your dealer will supply you.

To introduce the merits of this delightful beverage we offer a handsome lithographed hanger in colors of the scenes of the Yosemite Valley by returning a dozen or more pint labels. "Enterprise Brewing Co., 445 Minna [illegible] San Francisco."

You Can Class a Man by the Clothes He Wears

BE IN THE A-1 CLASS

I can make you togs from the simplest to the swellest. Prices right.

P. F. Pinnella

Men's Tailor

61 Montgomery Ave.

San Francisco, Cal.

BRANDY PRODUCED.

OFFICIAL REPORT

	Tax Gal
	9,081
	3,113
Transferred from distillery to special bonded warehouse, Eastern District	4,625
	3,368
	11
	24,411
	13,646
	618,175

	Tax Gal
Produced and bonded in this district	
Transferred from distillery to special bonded warehouse, First District, California	
Transferred from distillery to special bonded warehouse, Eastern District	
Transferred from special bonded warehouse to special bonded warehouse, First District, California	3,113.
Transferred from special bonded warehouse to special bonded warehouse, Eastern District	4,737
	7,727.
Used in Fortification of Wines	
	266,690

BRANDY PRODUCED.

OFFICIAL REPORT.

	Tax Gals
	11,379.
Received from distillery, Fourth District, California	
Received from special bonded warehouse, Fourth District, California	
Transferred from distillery to special bonded warehouse, Eastern Districts	5,285.2
Transferred from special bonded warehouse to special bonded warehouse, Eastern Districts	4,576.9
	20,768.6
Used in Fortification of Wines	
Remaining in bond July 31, 1907	654,270.7

Produced and bonded in this district	
Transferred from distillery to special bonded warehouse, First District, California	
Transferred from distillery to special bonded warehouse, Eastern District	
Transferred from special bonded warehouse to special bonded warehouse, Eastern District	1,234.4
Tax paid	6,463.9
Remaining in bond, July 31, 1907	282,725.2

SWEET WINES PRODUCED.

	Pkgs.	Tax Gals.
Brandy withdrawn from distillery for fortification	19	4,496.5
Brandy withdrawn from special bonded warehouse for fortification	207	13,646.7
Brandy actually used for fortification	19	4,496.5
Port produced		23,385.80
Sherry produced		
Angelica produced		
Muscat produced		
Total sweet wine produced in August, 1907		23,385.80

Sound Advice To Vineyardists

THE volume of ignorance among men who simply grow grapes for the market is not to be wondered at when many who are educated along special lines are learning something more about the pests and diseases of the vine from day to day. Some growers say that the phylloxera has worked itself out or question if there ever has been such a pest in their vicinity. They have never seen it, never even looked for it. They undoubtedly believe the theory but the practice of eucalyptus. And yet the former dean of the Agricultural College of this State, Professor E. W. Hilgard, and Acting Dean T. F. Wickson will tell you today that they have often received the first hint of the true solution of some mysterious disease or pest that they were groping for from some patient and practical vineyardist.

Every vine grower should try to learn just what trouble he has to contend with. Phylloxera infested vines die at the root first. Two or three big main roots may die and yet the use of fertilizers may prolong the vine enough to give another crop or even two. But once the root louse gets started in the vineyard, and, like death, it is sure to come, there is only one remedy, and that is resistant stock. When a vine dies back on top of the ground like the cherry tree the trouble is either the Anaheim disease or some pest. Grafting on the old root will renew the vine with only the loss on one crop. In the case of the Anaheim disease, the new vineyard made by grafting may last from ten to twenty years because that mysterious disease does not affect young vines. The disease is not contagious and our cool nights and beneficent trade winds will without doubt always limit the area affected in Sonoma county.

There is a tiny grape louse that works on high ground especially on the mission and the mataro. When jarred off from the vine it hops away quickly like a flea so that few can see it without a glass. There may be thousands of these active insects hiding under the rough bark of a single old vine. They do most of their damage after a dry spell by boring into the main buds as they swell. This injury can be ascertained by cutting open the bud with a sharp penknife. A microscope will show his horrors. This disease can be prevented by spraying with a solution of blue stone and chloride of lime the last of January or early in February, according to the time this pest gets hungry and goes to the tender bud for food. No wonder the main buds fail to put forth new shoots when their very heart has been gnawed out by this pernicious pest. Later in the season, when there is plenty of foliage to feed upon, they feed on the leaves, when the injury is not so serious to the vine, as [illegible] under the bark during a period of hibernation. [illegible] the buds [illegible] one can lay them into a dormant plant [illegible] drinking the vines is always low. [illegible] to see this [illegible] keeps them like a [illegible]

Morning glory [illegible] the [illegible] [illegible] this year. One must fight it continually or [illegible] [illegible], as [illegible] Oliver the Farmer [illegible] keep it in control. If neglected a single year it will greatly affect the yield of [illegible]

Blenders Of Whiskey Sanguine Over Suit

NEW YORK [illegible] of the [illegible] and [illegible] of blended whiskey naturally are [illegible] to [illegible] and in regard to preparation to test the [illegible] of the Food Commission in regard to the labeling and sale of such goods. They fully understand that their [illegible] together with that of their principals, largely depends upon [illegible] certainty, and all the support possible will be given by the National Wholesale Liquor Dealers' Association, under whose auspices the suit is to be brought. Among those there appears to be a [illegible] misconception of what the [illegible] will be upset.

It is understood here that the [illegible] counsel of the association, Mr. Wm. Hough, [illegible] is popularly believed to [illegible] a fortune of $50,000 a year, will have the assistance of a number of New York bar [illegible] of recognized ability in the preparation of the suit. Overtures have been made to one or two, it is said, however, who have not so far seen fit to accept.

When counsel fully decide upon the plan of attack a special package is to be prepared and shipped from one State into another, thus placing it in interstate commerce and allowing of prosecution. Great care is to be taken in arranging this package so that every detail in the case may be brought before the courts. The main point will be to get a decision on the proper definition of the term "like substances," the blenders contending that the product is in reality whiskey and not "imitation whiskey," as it must be labeled, according to the [illegible] under the Food and Drugs act.

There is much speculation as to just what the effect on [illegible] liquor [illegible] of the [illegible] will be in the event that the whiskey men are even partially successful in establishing their claims in the courts. Some of [illegible] would follow. [illegible]

HANLEY
RYE WHISKEY
"GOOD GOODS"
HANLEY MERCANTILE CO.
Wholesale Wine and Liquor Merchants
435 FLORIDA ST. [illegible] SAN FRANCISCO, CAL.

PACIFIC WINE & SPIRIT REVIEW
JOURNAL OF VINICULTURE
Editor
San Francisco, California

Removal Notice

The office of the REVIEW has been moved to No. 207, on the south corridor of the same floor, in the Montgomery Block.

Wine Men Should Be Alert

IT is evident that all is not plain sailing for the National Pure Food Law in the future. There are certain interests that are not only very seriously injured by the operation of the law, but who can wield powerful influence at Washington. To comply with the law would be to thoroughly demoralize their business and bring their dividends down to an honest basis. This they will not endure so long as there is a chance to fight and win. It is stated on reliable authority that these interests, whose "graft" is the use of borax and benzoate of soda in the preparation of their products, will endeavor at the next session of Congress to secure legislation to modify and nullify the law in important respects.

It is very much to the interests of the American Wine industry to see that this vital measure is not weakened in any respect. On the other hand, their efforts should be for its strengthening, for securing the passage of identical pure food laws in States where they have not yet been enacted, and lastly the passage of what is known as the Fassett Pure Wine Law, which was held up at the last session of Congress.

Same Old Dried Grape Story?

AN item is traveling the rounds of the press in which it is stated that "large quantities of Zinfandel grapes are being dried for shipment to France to be made into wine." This sounds like the same old story of sixteen years ago. At that time, a few grapes were sent across the water, but the effort was not profitable. It is barely possible that under the new conditions in France, in which the sophisticators have been put out of business, there may be a demand for dried wine grapes from California, but we have to be "shown." Our esteemed contemporary, the "Fresno Republican" heads up this dried grape story with a double column caption, but the story seems to be a generalization. There is not a line in it of information as to who are drying these grapes, or what the demand is, etc. From this benighted town it looks as though it was a scheme to boom the price of wine grapes in Fresno county. If the "Republican" has any further data on this subject, we would be pleased to see it.

A letter from Thomas Casalegno of Evergreen, Santa Clara county, states that the condition of vineyards in his vicinity is about the same as last year, as to disease. He reports that mildew destroyed one-third of his crop. No wine is on hand, that the advance of phylloxera is slow but sure. The replanting has been very small.

Still Badgering Sweet Wine Makers

TWO important clauses in the new internal revenue regulations affecting the manufacture of wine will not be enforced this season, and the fear that many of the vintners would have to suspend operations has been dispelled. The local internal revenue office has received from Washington this dispatch:

"You may delay for present season where necessary the enforcement of revised regulations 28, article 9, reading, 'Material crushed for distillation must be run at once into tanks on the distillery premises and may not under any consideration be fermented on the premises,' and the last line of article 9, reading, 'except on the sweet winery premises.' Otherwise new regulations will stand."

This means that for this season at least the vintners will not have to suspend operations. Prior to the receipt of the dispatch they were confronted with either ceasing work or violating the law, inasmuch as few had erected the necessary buildings in order to manufacture the wine in conformity with the law.

To practical wine men the order was ridiculous and the man who formulated it certainly knew nothing of the conditions existing in this State as to distilleries and wineries combined. It would seem as though it was time that the office of the Commissioner of Internal Revenue ceased its unnecessary pestering of the sweet wine makers of the country—which means California. They are certainly tied down close enough now and further restrictions would be uncalled for. A recent circular-letter from the new Commissioner of Internal Revenue, leads to the hope that he is the right man in the right place. Elsewhere in this issue we make reference to his letter of instructions to his subordinates, which makes interesting reading and is highly appropriate.

Professor Wickson Properly Honored

AS was suggested in the August issue of the REVIEW, Professor E. J. Wickson has been appointed head of the Department of Agriculture at the University of California. Mr. Wickson has been acting director of the State University Experiment stations for the past two years, and is without doubt the best qualified man in the country for this important position. Mr. Wickson has been identified with the University since 1879. In 1897, he was made professor of agriculture, an office he filled with much credit to himself, and since 1905 he has been the acting director of the office he now occupies. President Wheeler, who nominated Professor Wickson for the appointment, had many complimentary remarks to make regarding Professor Wickson and his abilities.

Boost for Domestic Brandied Cherries

ON August 29th, it was decided by the United States General Appraisers that the amount of duty imposed by the French government on the quantity of alcohol contained in the liquor in which cherries are preserved must be included in the dutiable value of the merchandise upon importation into this country. The merchandise, which made the test case, consisted of cherries in maraschino. The importers endeavored to avoid payment of the tax on the maraschino brandy, on the ground that the French government did not tax it. The board could not see why this brandy should evade taxation, and the important ruling was the result. By reason of the board's action the importers are subjected to a heavy penalty in addition to paying the duty, and at the same time the domestic manufacturers of cherries in maraschino will be largely benefited by the added protection afforded them through this ruling.

Caustic But Well Deserved

COMMISSIONER OF INTERNAL REVENUE Capers, under date of September 18, issued a circular-letter "respecting the misguided activity of internal-revenue agents and employees." The Commissioner announces that he wants to make himself "clear" in the matter of the action of his subordinates. The letter is very sharp and emphatic, and makes it plain that it will not be smooth sailing for that troublesome class of internal-revenue men who make themselves busybodies in order to get a "record." The rebuke is well deserved in many cases. In the course of his letter the Commissioner says:

"There is a disposition, utterly at variance with good service, on the part of many of the internal-revenue employees in the field, to make what they call "a record," and in order to do so subject this Bureau to endless annoyance and expense, and make a perfect fiasco in the courts of their undue and hasty action in seizing distilleries, making unfounded assessments, and practically confiscating property of law-abiding citizens who are endeavoring to live under the law in a business—the whisky business in any of its forms—always open to suspicion. * * *

"Revenue agents and collectors should proceed upon the proposition guaranteed us by the Constitution, that all men are innocent until proven guilty, and when they find minor irregularities they should assume the attitude of advisers and counsellors, and by virtue of their experience in the service, tell the people who know less about it what is expected of them. On the contrary, in too many instances they hastily use these sins of omission as a basis for their own self-glorification, and embarrass this Bureau and the entire service by stupid seizures and assessments."

These are the most sensible remarks that have come out of the Department in many years, and it is to be hoped that this sage warning will bear the proper fruit.

Fred Hussman Receives Appointment

VITICULTURAL Expert Geo. C. Hussman, representing the Department of Agriculture in Washington, called at the office of the REVIEW during the month, just prior to his departure East. He announced that his brother, Fred. Hussman, one of the best known wine makers and viticulturists in the State, had been appointed Viticultural Superintendent of the experiment stations and vineyards. The work had increased so rapidly that it was impossible to cover the field properly in making fruiting and acid tests, etc., with the old force. Many vines are coming into bearing this season and they must receive expert observation.

Professor Hussman says he wants vineyardists to visit the stations and offer any suggestions they may have. In short he stated he wanted to be "ripped up" if there is any reason for it. Professor Hussman now has two assistants and is doing very valuable work for the industry.

Pure Beverage Exhibition

THE National Exposition Company of Chicago announces that they will hold a National Pure Beverage Exposition in the Chicago Coliseum, December 10 to 21, 1907. The exhibits will include manufactures of every sort in the beverage line as well as machinery used in that branch of the trade. The company claims that the exposition will be highly educational and that the truth about the temperance question will be revealed.

Classified Advertisements

English Gentleman.

Fine Business Opportunity.

Position Wanted

DISTILLERY AND WINERY FOR SALE.

WINERY FOR SALE.

SALESMAN.

SCOTCH WHISKY AGENTS WANTED

BUYING AGENTS WANTED

WANTED.

Winery and Vineyard For Sale

PERSONAL MENTION AND NOTES.

The Pacific Mail steamer "City of Para" carried a thousand barrels of wine on her last trip destined for New York.

Elsewhere in this issue will be found a description and views of the new cellars of Messrs. Dienhard & Company of Coldenz, Germany. They are interesting as showing the magnificence of the business of this world famous firm. Messrs. Wm. Woolf & Co. of this city, are Pacific coast agents for Messrs. Dienhard & Co.

Clarke Brothers & Co. report good business in their well known brands of Pure Rye and Sour Mash whiskies. In fact, Manager Dowler, when called upon for some trade notes, declared himself too busy to give any at present. This looks well for the firm's business as Mr. Dowler is a business getter with few equals.

Naber Alts & Brune were found very busy and had nothing to say except "trade was good," which appears to be the general opinion among the wholesalers called upon for news. One thing is certain the temporary depression felt during July and August is gradually disappearing. The leading brand of this firm, Phoenix Old Bourbon is, as usual, meeting with a brisk demand, which is no more than what is deserved by this old and well managed firm.

Messrs. W. A. Ross & Sons, Ltd., of Belfast, Ireland, the manufacturers of the famous Ross' Royal Belfast Ginger Ale, have just been awarded the gold medal at the New Zealand International Exhibition, 1906-7, for their world-renowned "Ginger Ale," which makes the fourth "highest award" obtained in that colony by this old-established firm. It will be interesting further to note that Messrs. Ross & Sons have obtained a similar reward at the San Salvador Exhibition.

Charging that Brunsing, Tolle & Postel, the liquor firm, is insolvent and that this was admitted to him by officers of the concern, D. O'Connell, for a time secretary and a stockholder, made answer to a suit instituted against him for $879.95 by the firm. He brings a counter complaint on which he bases an action for $948.82. O'Connell alleges that his examination of the books led him to charge that the firm was insolvent, that its capitalization of $84,300 was insufficiently secured and that officers of the firm whose names appeared on the books as stockholders had never paid in the money their holdings represented.

Mr. J. M. Craig, the Pacific Coast Manager for Brown-Forman Co., will leave in the early part of October on an extended trip through Oregon and Washington, and possibly Idaho.

The North is Mr. Craig's old stamping ground, this having been his territory for many a year. Although he has only been located in California for a few months, he is looking forward to his run up North and renewing his acquaintainship with the "boys." He expects to make this trip from time to time to keep from getting homesick.

Great English Corporation's Generosity

THE most unique compliment, and probably the most expensive one, that a great commercial enterprise has given to its employes, is the annual outing that the great Bass' Ale Brewery gives to its thousands of employes and their families. This year the outing was from Burton-on-Trent to Blackpool, the most popular seaside resort in the world. Seventeen trainloads of passengers, traveling two hundred and fifty miles there and back, it was by far the largest excursion given its employes by a single firm throughout the world. Blackpool is the "Brighton of the North" about fifty miles north of Liverpool, with fine golden sands, glorious sea, magnificent promenades and countless attractions. Its sea-frontage of three miles has every conceivable delight of out-door and indoor sights and amusements.

The journey from Burton-on-Trent was through the many lovely Dales for which Derbyshire is so famous, passing Haddon Hall and Chatsworth, Matlock Bath, the Derwent Valley, etc. The seventeen splendid trains that transported the great Bass Brewery's entire force consisted of more than two hundred and fifty railway coaches. They traversed in seven hours the two hundred and fifty miles, going and returning without accident or delay to mar the journey.

A handsomely illustrated book giving a complete synopsis of the excursion, and of everything to be seen and done was given to each employe before starting. This book contains one hundred and twenty-eight views and must have itself cost a large sum. It was published at the Bass' works by the Burton Publishing Co.

In these days of strife between labor unions and capital, it is indeed a relief and pleasure to read of such a splendid instance of liberality and good will by a world-famous enterprise—the brewers of Bass Ale.

Woodin & Little Pump House

IF it was desired to find an example of great energy and enterprise in this community, which has since the calamity of the 18th of April, 1906, shown to the world what can be done by these factors, we should certainly point to the firm of Woodin & Little of 534-536 Mission street. Before the fire, it had the largest and most complete stocks of pumps on the Pacific coast and was one of the first houses to resume business. This is of particular interest to wine men to whose requirements in the pump line Woodin & Little pay great attention.

For instance there is the Gould Pyramid Pump and Electric Motor, which is especially constructed for wine cellar use and which when mounted on a truck is easily moved to any part of the cellar where its services are required. These pumps, according to size will handle from 1,000 to 4,000 gallons per hour, and wherever they have been introduced have given general satisfaction.

Then there is the celebrated Challenge, double acting wine pump, which is also a trump card with the Woodin-Little Pump House. This pump is of great compactness and power and is in use in a very large number of wine cellars for the purpose of pumping from one tank into another. These and all other pumping machinery manufactured by Woodin & Little are specimens of first-class workmanship while the material used is the best for the purpose to be found in the trade. Altogether the products of the firm are highly to be commended, and have by their high grade, placed Woodin & Little in the first rank of San Francisco pump makers and dealers.

Watterson Incinerates Prohibition

FOR many months the nation has been a mournful spectator of the efforts of the enemies of happiness to wrap about the beautiful state of Kentucky the hideous garment of hypocrisy, to deliver it to the demon of darkness and prohibition. The work of the anti-alcoholists has had the support of certain political leaders who hoped thereby to mount to office and political greatness, using that foul as "ambition's ladder" with the intent, no doubt, of spurning it when their objects were attained. We beheld the coils of the serpent being wound closer and closer around the fair captive, chained by unscrupulous politicians like Andromeda on the rock. County after county went into the hands of the "drys" until practically only three counties could be classed as "wet." Sunday closing was enforced in Louisville, and there was much said of the wickedness of that city, and especially of the purveyors of liquid refreshment therein. Already the "antis" were shouting in triumph and predicting that Kentucky would soon follow the sad example of Georgia.

Behold, on the wings of eloquence, armed with the sword of truth, and nerved by the fire of righteous indignation, a modern Perseus to the rescue of Andromeda, gives battle to the foul monster that would destroy the state, dearest to the sons and daughters the fairest of this fair land. Speaking as though it were his last message to the children of what he called Kentucky's Acropolis, his parting word before leaving for the great unknown country, Henry Watterson warned them against bigotries which "would blot Kentucky out of the galaxy of stars and recreate her in the dread image of Maine and Kansas." At the opening of the Blue Grass Fair at Lexington August 12th, the famous Kentucky editor and statesman concluded a soul-stirring address with the following beautiful peroration:

"I am conscious that this is the last opportunity I shall have to look into the eyes of the beautiful women who predicate the Heavenly spot and to speak for my neighbors and myself, man to man, before a central Kentucky audience. My fathers, no less than your fathers, gave of their blood for this priceless heritage. They were upon the one side of the house, cavaliers, aristocrat, slave-holding, Scotch-Irish Protestants, and on the other side, gentlemen and cavaliers and fighters. In the direct Scotch line, however—and I believe as you do in pedigree and heredity—there was a great old minister of the gospel, my great-grandfather, a Madison county Presbyterian preacher, and I trace back to him. I am not here without warrant or commission. My own people, who know me best and have always stood by me, will indorse what I say, when, the day after to-morrow, they come here in divisions and brigades to speak for themselves. I bring you a message of fraternity in advance from them, and, in delivering this message I want to plead before the bar of Lexington, the bugbear of which the cause of Louisville, the most cruelly maligned. I appeal from the partisans, whoever they be and whatever their aims, to the reason and justice of the whole people, and I declare that Louisville is neither the Sodom nor the Gomorrah so often pictured by these, but a great and noble city, full of farmers' boys who came to town from every part of the commonwealth to better their fortunes, still clinging to the old rooftree; a city of homes and altars, whose church bells echo vibrant to the church bells of Lexington; whose heart beats true to the heart of Lexington, whose interests are your interests and whose God is your God, in religion and in morals something above rather than below the standard of other considerable centers of business and population.

"I protest against that religion which waters the sugar and waters the milk before it goes to the grocers. I protest against

Los Angeles Notes

A dispatch from New York, dated September 20th, states that Mme. Calve, the world famous prima donna, has fully determined to establish a wine vineyard in California. It is not stated what section of the State will be chosen, but it is intimated that she will purchase a thousand acres of the best orchard lands in Southern California, which will be planted to the best and most suitable varieties of vines. She will bring the present wine-makers from her estate in southern France and establish them on her proposed American home. In outlining her enterprise, Mme. Calve said: "It is that indescribable thing that we term the atmosphere of this country that makes America great, that raises the standard of living above that of Europe for the working man; that makes me wish to see my wine growers here. There is no doubt that they will improve their condition immensely by coming here.

"When I shall have the land it will not be necessary to urge them, but the greatest wine growers in the world will soon come from France, and we shall find that California will blossom with vineyards that will equal those that have made famous the luxurious hillsides of southern France."

This is the statement that Mme. Emma Calve made to-night as she paced up and down her apartment at the Hotel Netherlands, with a score of music in her hand. She has ceased to sing to talk of the plan that is now dearest to her heart, helping the peasants of her native land to gain some relief from the distressing conditions that they are under.

"California possesses all that is required," she continued, "so far as land and climate go, for the making of the very best wines, and my peasants, who for generations have grown grapes, would supply the experience that is needed. They would live better here, as all workmen do who come from Europe. They would have things they have not now, all the little comforts that they cannot enjoy in Europe. These people are dear to me, so it is natural that I wish to see them better off."

A note from E. Fleur, the well known Los Angeles wine man, informs us that the condition of vineyards in Southern California is No. 1 and that the prospects are a great deal better than last year. The price of good grapes delivered at the winery is $16 per ton.

Negotiations are under way for the purchase of the northwest corner of Vignes and Aliso streets from the heirs of Roman Grand. The property adjoins on the east that owned by the Maier Bros. Brewing Company's plant and is 50x125 feet in dimensions. The brewing company is the prospective buyer. It is stated that the concern wishes to obtain this lot in order to expand its plant. There is a two-story brick building on the property at present and this will be demolished if the land changes hands.

These are busy days at the big Stearns Winery, west of town. The Riverside Vineyard Company, that has 2,000 acres of vines, is delivering 80 to 100 tons of grapes a day. The yield is very satisfactory this year, a considerable portion of the vineyard yielding four tons to the acre. Most of the pickers are Japs, who earn from $3 to $4 a day. Eighteen teams are required to deliver the grapes to the winery. There are about 8,000 acres of vines in the Stalder, Cucamonga and Etiwanda districts, or an acreage equal to one-half of the total acreage of oranges in the Riverside district. In a few more years grapes will be an important product of the county. The government revenue from the winery is over $3,000 a day during the season—*Press.*

Wagner & Sons a Busy House

WAGNER & SONS copper works have long been well known to the wine trade and the stills, filters and pasteurizers manufactured there are much appreciated. The firm reports that at the present time wine filters and pasteurizers are much in demand and general attention of vineyardists is called to them because they effect both a saving in quantity and an improvement in quality. For this reason Wagner & Sons are very busy filling orders and those needing these important aids to good wine making should send in their orders at once if they want to be supplied in time to utilize them this season.

The idea—the mechanical contrivance—of these filters and pasteurizers as sold by the firm, is honestly come by and belongs to it, and was gained by experience of many years in the wants of the trade. Such experience has led to the constant improvement of the wine-making implements made at the Wagner copper works. The business of the firm in manufacturing and repairing stills has been in the past and is now one of the most important branches of its trade, which is yearly increasing and reaching further a field among the wine and spirit makers.

BARRETT CO.

43 Front Street, NEW YORK

MANUFACTURERS OF

Barrett's Unrivalled BARRETT'S 1 to 800 Concentrated Fruit Flavor Blending Cordial

Guaranteed under the Foods and Drugs Act. GUARANTEE No. 49

Jesse Moore AA Whiskey

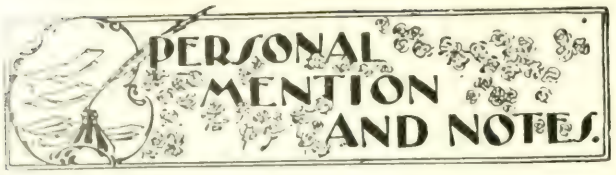
BEST ON EARTH

OLD FRIENDS

JESSE MOORE-HUNT CO.

Distillers and Wholesale Liquor Dealers

SAN FRANCISCO, CAL. LOUISVILLE, KY.



San Francisco has become one of the greatest markets in the United States for that famous Italian bitters Fernet Branca and the consumption thereof seems to be steadily increasing. The sole agents for North America are L. Gandolfi & Co. of New York. This house is the largest in the United States as the importers of Italian produce, and every brand handled by the firm is of the very highest quality.

A. P. Hotaling & Co. report up-country business good and country collections fair considering the great demand for money in the interior for the gathering of the harvest. Business in the city continues quiet and collections slow. That the house looks to a very active winter trade, is indicated by the fact that they are now bringing out more whisky each month than ever before. They expect, that as usual, Old Kirk "will be in everybody's mouth."

The sensation of the last convention at Atlantic City was made by the firm of Clarke Bros. & Co., Peoria, Ill., in the distribution of a very fine white hat. In fact, over eight hundred white hats paraded up and down the board-walk during the convention. These hats were not of inferior quality, but on the contrary, were of the finest material that could be purchased, which goes to show that this firm never does anything by halves. —*Bonfort's.*

The affairs of the Hilbert Mercantile Company, the now defunct liquor concern that figured so prominently in some of the graft charges made against Eugene E. Schmitz, were again brought before the courts in a suit filed by W. A. Schrock, claiming $40,000 from Len D. Owens, C. H. Hilbert, F. W. Hilbert and Charles M. Reynolds, who composed the company. Schrock and the defendants in July, 1906, indorsed a promissory note to the Western National Bank for $50,000. In September, 1905, Schrock says, he was compelled to pay the bank the full sum, the other signers refusing to pay any part of it.

A visit to James-Force Company disclosed the fact that the "Great Auk's Head" brand of English ales and porters imported by it, was in demand. The ale bearing this brand is brewed by Bass & Co. while the porter is made by Guiness. Mr. Renner, who has charge of this department stated that "Auk's Head" was doing nicely, both in city and country and sales were entirely up to expectation. The goods were giving great satisfaction, each shipment had arrived in fine condition, had turned out well and was considered by retailers one of the best brands which came to this market. Mr. Renner desired to call the attention of the trade to the fact that English ales and porters, unless artificially charged, lost both life and flavor when kept too cold. Ice should not be used and the goods turned out best when kept in a cool cellar at about 54 degrees, whereas much was marketed in a dull stagnant condition at 25 degrees. We hope our readers will keep the above fact in mind, when handling this line of goods.

In Memoriam

JAMES T. MCHUGH.

IN the sudden and unexpected removal from this world of James T. McHugh, in the prime of life and usefulness, the National Wholesale Liquor Dealers' Association has sustained an irreparable loss. There is no one of its members whose active co-operation has been of greater value, whose advice was sounder, whose plans more carefully matured, whose influence for good more direct, nor whose personality more attractive than his. While he never occupied any official position in our organization, other than as a member of the Board of Control, he could at any time have done so, had not his modesty withheld him. But no member held a more important position, and no one exercised more influence, or received closer attention on the floor of a convention than he, and no one was more gladly heard, nor whose arguments commanded greater respect.

But above all, we have lost a dear friend, whose hand it was good to clasp, whose voice it was good to hear. His passing leaves a void that will not be filled, and our hearts are saddened at the thought that we shall see his face no more.

A poor boy, compelled at an early age to support himself, he soon made himself deservedly appreciated, and being a close observer and naturally of a thoughtful mind and strong reasoning powers, combined with almost unerring business judgment, he made himself a master of any subject brought to his attention. But beyond this, that which endeared him to all, was his uprightness of character and his perfect integrity. Those with whom he was associated, either as employers, officers in the same companies, or as friends, knew his true value, and reposed most implicit confidence in him, and that confidence was never misplaced. Those with whom he dealt, knew that he never made a misrepresentation, and that any statement that he made could be relied upon without question. He made numberless friends, but no enemies, and he cherished no feeling of enmity towards any one.

His charity was of the broadest kind, not alone given to the relief of distress, but spreading its mantle over the faults of men. It was foreign to his nature to speak ill of any one, even when condemnation was justified from the standpoint of high principle. Always ready at the call of duty, his assistance in any work for the common good was not only freely given, but valuable. He not only desired to help, but had a genius for knowing just what kind of assistance would be of the greatest value. While earnest and enthusiastic by nature, he was not prone to anger nor undue excitement. His character was at once strong and gentle, his qualities admirable and lovable.

He was one of those men who give honor and character to our business. We need more such men, and the influence of his life may assist in giving them to us.

We ask that this memorial be inscribed in the records of the Association, and that a copy be sent to the bereaved family.

J. WALTER FREIBERG,
WILLIAM N. HOBART,
F. T. CORNING,
Committee.

GEORGE F. DIETERLE, President.
DAVID STAUBER, Secretary.

Charles Propfe

IT is with regret that we announce the sudden and violent death of Charles Propfe, a member of the well-known liquor firm of Borgefeldt, Propfe & Co., 106 East street, this city. On the 13th inst. Mr. Propfe was driving in a buggy and at Sutter

and Larkin street, was struck by a Sutter-street trolley car. The car came down a steep grade at a great speed and it was impossible for the unfortunate man to get out of the way. His body was thrown twenty feet from the scene of the accident. Death was, fortunately, instantaneous. The horse was also killed and the buggy demolished. Mr. Propfe was well known, and a popular man in the trade and still in the prime of life, being only 45 years of age at the time of his death. The business of the firm will be conducted on the same lines as heretofore.

Toulouse & Delorieux Have Big Season.

Toulouse & Delorieux, well-known manufacturers of wine-making machinery at 489 8th street, this city, have enjoyed one of the largest season's business in the history of the house. They have this year equipped about forty plants, including three which are the largest in the world. These were the Armona and Las Palmas, in Fresno County, and the Winehaven plant of the California Wine Association on the north shore of San Francisco bay. The firm was greatly handicapped by the machinists' strike but never quit working, and since the settlement of the strike their works have been in operation night and day. Mr. Meakin, the managing partner, predicts that 1908 will be the banner year in the construction of new wineries and the remodeling of old equipments.

The handsome prize offered by the California Wine Association at the Irrigation Congress for the best substitute for oak, in making wine cooperage, was not awarded. Through the fact, probably, that the contest was not announced earlier there was not sufficient competition to warrant the bestowal of the prize. This trophy will be kept and offered again at the next meeting of the Congress.

Sam Bibo & Co., Make Assignment

Sam Bibo & Company, [illegible] grocers, who made a specialty of handling wines and liquors, made an assignment for the benefit of their creditors on the 23rd inst. Their liabilities are $62,000 and assets $35,000. The latter consist principally of accounts that may or may not be collectible. The stock carried was small. The principal creditors are eastern concerns and it is not known whether or not they have secured. The presumption is that they have not. It is said that a settlement will probably be made on a very small percentage.

The Weinstock Wine Company which located in Sacramento, following the great fire, are now in permanent and handsome quarters at 1554 Market street, this city, where they will be glad to meet many old customers.

CARL SCHALITZ, President — M. H. LEVY, Manager

Pacific Copper Works Inc.

Branch of Sanders & Co.'s Copper Works, San Francisco, Cal.

649 North Main Street — Los Angeles, Cal.

Patronize Home Industry

Pacific Copper Works, Inc., 649 North Main St., Los Angeles, Cal.

Gould's Pyramid Pump and Electric Motor

Celebrated Challenge Double Acting Wine Pump

Used in All Wine Cellars

SEND FOR CATALOGUE

Woodin-Little Pump House

534-536 Mission Street

SAN FRANCISCO, CAL.

Wine Machinery

COMPLETE PLANTS FITTED OUT

Continuous Presses
Crushers, Stemmers
and Must Pumps

Toulouse & Delorieux

489 Eighth St., San Francisco, Cal.

OF INTEREST TO RETAILERS

To Reduce San Francisco Saloon License

AT this writing it is practically settled that a position bearing 1,500 or more bona fide signers, will be presented to the election commission asking that the people be allowed to vote upon the proposition to reduce the local saloon license from $500 to $400 per year. It is of much importance to the trade that this reduction be secured, not only because of the unnecessary burden of taxation, but because the adoption of the $400 tax would take the matter of fixing the tax out of the hands of the Supervisors. In other words, in future the people would be the sole authority. In the interests of the trade it is to be hoped that the amendment will be adopted.

This is the Limit

THOSE Georgia "Crackers" who were bitten by the prohibition bug and adopted prohibition, certainly set the pace for the rest of their fellow bigots elsewhere. They were actually so hidebound and fanatical as to carry their campaign into the sanctuary of the church. In other words, a minister is not permitted to administer sacramental wine lest he subject himself to as many indictments as there are members partaking. The same applies to every deacon. Even before the law takes effect, the Christian people are preparing a petition to the Legislature asking for amendments to the law which will "allow Christian people of this State to worship God according to the dictates of their own conscience."

It goes without saying that before the people of Georgia get through with their prohibition scheme, they will be sighing for many more amendments to the law.

The Luxurious Yosemite Bar, 59 Montgomery Ave. Pinnella & Simi, Props.

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Good Things

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The Yellowstone

THE Yellowstone was one of the first high class bars to reopen in a temporary shack after the fire, at its old stand on the east side of Montgomery street, near Market, but was forced to discontinue business to give the builders a chance. The handsome new building at 22 Montgomery street is now finished, and the Yellowstone has moved into its large and elegant new quarters, occupying identically the same ground as before April 18, 1906, at which time it was one of the best known and most popular resorts in the city. Liquors of the highest quality combined with courtesy, and comfort built up the business, and now that Messrs. Twomey and Borremans, together with their assistants, have again room to turn round and wait upon the public, there can be no doubt that old customers will return and the business done is bound to prove larger and more remunerative than before the calamity.

The premises consist of a large first floor and basement. The latter is used for storage purposes, and at present contains, to slake the thirst of San Franciscans, 128 barrels of old whisky of the quality and character for which this saloon has always been famous. On the ground floor, in the rear of the large and well appointed bar, which is richly finished in mahogany, there is a spacious room surrounded by a gallery, the latter reached by a stair case from the bar-room. Both this room and gallery will be subdivided into cozy compartments where patrons can enjoy liquid refreshments in privacy and comfort. The arrangement of the gallery bids fair to become a prominent feature of the establishment, for it is intended to dedicate this to the business community. To this end stationary will be provided and maps of every State in the Union supplied, as well as a check room for parcels, etc. This will certainly give a commercial prominence to the Yellowstone.

It seems almost unnecessary to state that the bar is stocked with the choicest brands of wines and liquors, as the name "Yellowstone" stands for all that, so all that remains to be done is to wish the proprietors of this model resort all the prosperity they so richly deserve.

He Looked Not on the Wine

A BOSTON minister says that not long ago he was dining with a friend. Another guest present was a young man from Kentucky, and the minister was much pleased by the youth's somewhat diffident yet self-possessed manner. He also noted that the young man had left his wine untouched.

"Don't you drink wine, Mr. Clayton?" the charming daughter of the host asked, lifting her own glass and smiling across at the young man.

"No, I never do,' he replied, blushing.

"Oh, I am sure you will this time—just one glass—with me?" she insisted.

"No, thank you," was the resolute reply, and the minister looked upon him with growing admiration. The young lady very nearly achieved a pout.

"You won't then?" she asked.

"No," was the firm reply, though the blush of embarrassment deepened on his cheek. "I never drink wine," he added, "but—if—er—you have got a little old Bourbon, I reckon I could stand three or four fingers."

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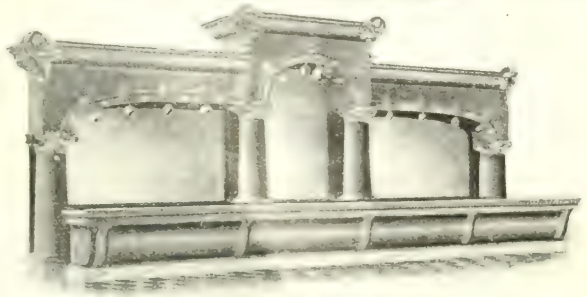

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FINE BAR SERVICE

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T. J. [illegible], Prop.

OF INTEREST TO RETAILERS

Reading Off His Jag

THE New Orleans *Paragraph* relates how an old actor who was not much given to the cheering glass, went to dine one evening with a friend at the Club—met several others, with the result that about g. m. he was pretty mellow. He left his friends and started home, saying to himself, "My boy, you are drunk. What are you going to do about it? I know; I'll go home and read—who ever heard of a drunken man reading?"

Well, home he went in a cab, entered the library and went to reading. Mrs. Actor appeared later on the scene. "What in the world are you doing?" she demanded.

"Reading."

"Reading!" said his wife, scornfully; "what are you reading?"

"Thish book ben in housh for twenty years, so'f you don't know, ain't goin' to tell you."

To this she replied wrathfully: "You old fool, shut up that valise and come to bed!"

WICHMAN, LUTGEN & CO. of Old Gilt Edge whisky fame are luxuriously housed in their new San Francisco home. A brief description of the building, which is located at 431-439 Clay street, was given in the July number of the REVIEW. The basement and several floors have been fitted up with the best facilities known to the trade. In the basement, besides storage accommodations, this go-a-head firm has its own cooperage shop. On the ground floor are large and commodious offices fitted up in handsome style, with sample room, private reception apartment and shipping department, for which the Commercial street entrance is used. On the second floor there is tank storage and room for imported goods, in which this house does a large business. The best of English ales and porters, Scotch and Irish whiskies and European liquors of all descriptions, will be dealt in. A large consignment of imported goods is due to arrive shortly. On the top floor is a model bottling establishment, with pumps, filters, fillers, etc. Taken all-in-all it is one of the best equipped institutions of the kind on the coast. The management reports that Gilt Edge whisky is selling better than ever and that the demand extends throughout the Pacific slope.

Belgium Bars Absinthe

CHARGE D'AFFAIRES ROBERT W. BLISS of the American Legation at Brussels, forwards the original text of a law forbidding the making and selling in Belgium of absinthe as well as its importation into the country. This law went into final effect on July 27. The Bureau of Manufactures has translated the main feature of the law which reads:

The manufacture, transportation, sale, as well as the exposing for sale, of absinthe are punishable by a fine of from 26 to 50 francs, and imprisonment for a period of from eight days to six months, or either of these penalties. The merchandise is confiscated. The importation of absinthe is prohibited, but this prohibition does not extend to shipments in transit under the supervision of the customs authorities.

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ONE MARKET STREET

OF INTEREST TO RETAILERS

What the Antis Are Doing While the Brewers Sleep

THE articles referred to contains some things, however, which are in line with what the Growler has been preaching for three years or thereabouts. It calls attention to the ceaseless and well organized agitation against the liquor business:

The propaganda of prohibition is an organized movement, intelligently conducted from that standpoint; it is diligent and insistent, ready always to discuss and give such reasons as it has for existence.

The liberal element is too busy making money at present to take thought for the future; only under extreme necessity is it possible to arouse the trade or its sympathizers.

The case against the radicals is seldom presented in an educational way, and then only in trade papers.

The daily press reports everything relating to the prohibition side, but seldom anything of the opposition.

Recently one of the leading daily newspapers of this State had four columns of matter setting forth facts of prohibition bias and not a line to the contrary.

The Associated Press service reports all religious and temperance conventions much more fully than conventions of hotel or liquor men.

The literature of prohibition goes to the homes of the millions.

The Anti-Saloon League holds scores of public meetings every week, while the few agents of the opposition are seldom seen except during legislative sessions, or in the crisis of local option contests, and then mostly before the bar setting them up for the boys.

The utter failure of such methods in the past is not surprising, and it will need more than a spasm of virtue to mend the matter.

One of the remarkable things in the situation is the practical unanimity of the publishers who devote their energies to the beverage traffic, in calling upon the trade to enter upon a systematic, comprehensive, vigorous and intelligent campaign of publicity, while the men in the trade, whose economic existence is at stake, hang back and fail to see the necessity of such a course. Some have seen it and have started in a happy-go-lucky fashion to do something individually. But, on the whole, the advice of the men who are competent by training and experience to give opinions on the subject, is ignored by the trade, and by the brewery trade more than by the liquor dealers, for the latter have their Protective Bureau which makes some effort in that line.—*American Brewers' Review.*

A Striking Example

AS the REVIEW has often stated, there is no community in the country where good whisky is more appreciated than in San Francisco. The success of Ben Jellison at No. 10 Third street is a striking example of this. Mr. Jellison has catered to the public for nearly forty years and has always been noted for keeping the best in the market. Before the fire, he did business on the northeast corner of California and Kearny streets and there earned a most enviable reputation. As soon as he opened his present handsome and convenient new quarters, the word went round as if by magic "Ben Jellison is in business again," and old friends and new crowded his place. It is the old story that "nothing succeeds like success" and to obtain that success retailers must take a leaf out of Jellison's book and keep the best, and nothing but the best.

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IRVING'S APRICOT BRANDY

GOLD MEDALS

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330-332 SECOND ST.
SAN FRANCISCO, CAL.

Vineyard and Cellar

Professor Bioletti on Grape Crop

CALIFORNIA'S grape crop will be the largest in history, according to Professor Frederic T. Bioletti, head of the department of viticulture at the State University, who last week made a tour of inspection in the important grape and raisin growing centers in this State.

"A yield above the average," he says, "is to be expected both in quality and quantity. The buyers all report that the yield will be exceptionally large and that prices will be slightly above those of last year. The raisin crop is greatly improved. The early fight carried on by the growers against pests is probably responsible for the improvement in the output this year.

"The improved methods of fighting the pests will probably result in better yields again next year. Conditions are improving in this State steadily.

"In round numbers the average wine crop for the last ten years in California has been about 30,000,000 gallons per annum. The average in raisin and table grapes will probably be as much, and if 50,000 acres of young vines not yet in full bearing is allowed, the total area of the vineyards in California will be approximately 200,000 acres. Larger estimates have been made, but they were probably exaggerated. Using this estimate the value of the vineyards may be reckoned at $850,000,000, and that of the wineries, cellars and packing houses as nearly as much. The grape industry of California represents, then, an investment of about $100,000,000."

High Prices in Santa Clara

THE wine grape crop will fully equal that of last year and prices promise to exceed $30 a ton before the end of the week. Twenty-six dollars is now being freely offered; one grower refusing $26.50 last Saturday for fine grapes. The output of a small vineyard in this county was sold at $28 several days ago, and in Sonoma county the Simis Company at Healdsburg paid as high as $28.50 for good quality grapes and $28 for large quantities. The Santa Clara vineyards will probably yield 1,000,000 gallons of wine this season.

High Price for Wine Grapes

SANTA ROSA, September 12.—The vineyardists of Sonoma county are having a good season this year and prices are beginning to soar. Picking will begin in the near future all over the county and great quantities of wine will be made. At Geyserville and other grape-producing sections the California Wine Association Wineries are offering $20 to $22 a ton, and the independent wineries are paying $26 to $28 a ton. These prices are merely the foundation for the market and are expected to rise before the harvest is well under way.

Oroville Vineyard Project

A number of Oroville men of means are thinking of forming a stock company for the pubpose of purchasing a track of land and setting out an immense vineyard. Although they do not wish to lose money in the venture their principal object is to demonstrate that grapes of a first-class quality can be grown in this section without irrigation. While the plans are not fully matured yet, and they do not wish their names published at this time, arrangements have been made for the purchase of a tract of land in Thermalito and the proposition will be launched within a short time.

Special Grape Trains

FOR the first time in the history of the county the grape output has become so congested that it is necessary for the railroad companies to put on special freight trains from Stockton to a distant point in order to handle and save the season's vintage. Commencing this week the Southern Pacific or Santa Fe, or both companies, will run two special trains each week to Richmond laden with grapes only. The picking season has just begun and at this time twice as many grapes have been delivered at the El Pinal winery of West & Son as during any other season. This means that up to date fully 3000 tons more grapes have been delivered than at this time during any other season.—*Independent.*

Roseville Wine Output

THE Roseville Winery expects to start crushing grapes about next Tuesday, and Superintendent Harman is preparing for a large output. He has the capacity of 500,000 gallons of wine. It is his intention to bottle a considerable quantity this year, which is a new departure. The grape crop about here is very large this year and quite a number of new vineyards will produce their first crop.

Madison Grape Prices

W. A. STILES of Madison has disposed of his crop of grapes, amounting to sixty tons of Carigons and Mataros, to a San Francisco firm, for $20 a ton. Several of the people in his vicinity have sold their Zinfandels to San Francisco people for that price. It is thought that the average price paid in this county is from $16 to $18, and most of the growers of the county have sold their crop to the Migliavacca Wine Company of Napa.

Vineyard and Cellar Notes.

L. B. Frazier reports that he is disposing of all his Calpella vineyard property and that at present there is only a few lots left. He states that there is a remarkable activity in that section and that the culture of grapes will be the coming industry there.

The farmers of the district east of Lodi on the line of the electric railroads have for some time been discussing the proposition of building an up-to-date winery for their district. Cards will be sent out to the farmers and a meeting called to discuss the matter.

Green grape shipments from Fresno county this year have attained important proportions. Along the first of the month they were 144 tons every 24 hours, the grapes being destined for the eastern markets. These grapes have brought as high as $2,000 to a car. The fruit is the best quality ever shipped from Fresno county.

What is believed will stand as the record price of the season was registered in the Eastern sale of Malaga grapes last week. The grapes obtaining the prices were shipped to Chicago and New York by the Stewart Fruit Company. Half a car, consisting of approximately 500 crates was sold at Chicago for $4 a crate while half a car at New York realized $3 per crate.

The yield in the Livermore Vineyards is still a matter of conjecture as the full extent of the damage from mildew has not yet been fully determined. Some vineyards seem to be fairly free from the blight while others are quite seriously affected. It is safe to say, however, that the yield will fall up to that of last year.

D. Batistich is building a winery on his vineyard ranch on Ben Lomond Mountain, near Bonny Doon. He expects to put up a distillery next year, after he has made a visit to his birth place in Austria and after which he intends to induce several of his friends to locate in the Santa Cruz mountains as grape growers.

The El Pinal Winery is receiving on an average of 500 tons of grapes per day. The daily expense of the concern is from $6,000 to $8,000 per day. Sixteen dollars per ton is guaranteed for wine grapes by West & Son whether the deliveries amount to 100 tons or as many thousands.—*Independent.*

L. Korrum of the firm of Korrum & Escobar of Calistoga has bought his partner's interest in the business of wine-making and wine selling. The retiring partner will, with his family, make an extended visit to his old home in Germany. The business will be continued as formerly.

The new Scatina Winery at Healdsburg, is in operation this season. The main building is 75x100 feet, with an annex of 35x50 feet, the storage capacity being over one-half million gallons. There are twenty-five large tanks, ranging in capacity from 15,000 to 50,000 gallons each.

A number of grape growers in the vicinity of Lemoore, Kings county, who made contracts with the Italian-Swiss Colony to deliver grapes during five years at a fixed price, have refused to fulfill their contract this year. As a result, President Rossi of the Colony, has instructed his attorney to bring suit against each of the recalcitrants.

As an illustration of the rapid growth of grape production, it may be stated that it is estimated that it will require three hundred cars within a space of two weeks, to handle the grapes that will be delivered at Boulder Creek station in Santa Cruz county. The grapes are of high quality, the prices ranging from $12 to $32 per ton.

The crushing plant of the great Winehaven Winery, near Point Richmond, property of the California Wine Association, was dedicated on the 2nd inst. A carload of grapes was crushed to test the new machinery and it was found to be up to the standard of the most exacting. Everything worked perfectly and the big institution then began receiving grapes by the train load. Work on the immense reinforced concrete storage warehouse, which is to occupy a ground floor space of [illegible] feet, is now in full swing. Two thousand tons of structural steel will be employed. The building will be three stories in height and will have a storage capacity of ten million gallons of wine. The machinery for the Winehaven plant was manufactured by Trauimer & Debenteni of this city, the leaders in their line on this coast.

According to our latest reports the price of grapes has soared to $28.50 per ton in the Oleomelle section. If the Truckee is a fair basket this figure, but many tons were bought by the Smith of Healdsburg for $25 per ton. Word has been received from Escondido that the California Wine Association and the Italian-Swiss Colony wineries are offering from $20 to $22 per ton.—*Fresno Grower.*

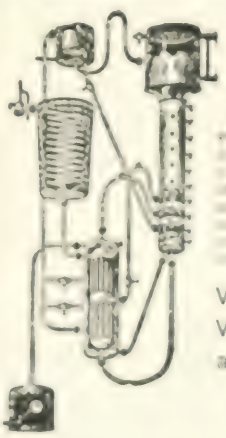
The crop here is light and the vineyards contain but little fruit. From general indications it seems probable that the price here will not likely be as low than it was last year. Dealers seem to be in a hurry to make contracts. There will be a demand for all the vintage of this section. The first prices offered are not likely to be the best ones. It is our advice that grape growers hold for good prices.—*Paso Robles Recorder.*

A. York & Sons of Templeton, estimate their vineyard crop at two hundred tons, while the neighboring vineyards will produce about as much more. In anticipation of the increased yield, and expecting to hold 25,000 gallons of wine they have ordered, also per one-liner, consisting of a combined elevator and crusher, a must pump and gasoline engine.

SOLANO, August 30.—The Solano Winery, near Cordelia, owned by Louis Mangels has just undergone extensive repairs and been increased in size so that its capacity is now one quarter of a million gallons. Several large tanks aggregating 70,000 gallons have been installed this year in the new building erected. A new engine house built of stone and corrugated iron has been completed and a new 18-horse-power boiler and 25-horse-power engine have been placed in position.

Grape growers in this locality will receive $20 per ton for their crop with the sugar test. A few French colonists with 40 acres, each of which does not a very small average, will realize $22.50 per ton. Generally speaking, the growers express satisfaction at the prices offered. The yield will be good and a handsome revenue will be derived from the vineyards. At Healdsburg as high as $25 is said to have been the contract price made by independent wineries. This high price was due to small wineries not having sufficient grapes to meet the demand that will be made upon them for an excellent grade of wine to supply certain trade they hold.—*Cloverdale Review.*

Pacific Copper Works



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Wagner's New Specialty Wine Filter and Pasteurizer are in great demand.

Pure Yeast in Wine Making

The Practical Use of Pure Yeast in the Wine Industry

By Carl Hirzl and Dr. M. G. Fox.

PURE yeast is a multitude of cells derived from one original yeast cell. Of course, it is not logical to consider every pure yeast a valuable means of fermentation. It is left to the expert to select those special germs which are most adaptable for the various fermentation as well as for the must which is to be treated.

The qualities which a selected pure yeast should possess to make it a valuable agent for fermentation purposes are the following:

(1) It must give a quick fermentation.

(2) It must have the power of producing the highest possible percentage of alcohol.

(3) It must impart to the wine a desired bouquet.

(4) It mut be hardy and resist changes of temperature within the widest limits.

A quick fermentation is desirable as the alcohol developed speedily gives other germs present no opportunity to accustom themselves to the changing medium. They are exterminated before they can ever multiply sufficiently to be harmful, thus assuring a clean fermentation and a healthy wine within a comparatively short time. A yeast producing a high percentage of alcohol in dry wines yields a complete fermentation as it is in its full strength when the last traces of sugar are decomposed. In sweet wines the highest obtainable percentage of alcohol is desired in order to insure a ripe and healthy wine which is not subject to further fermentation when exposed to the air and subjected to various temperatures. A yeast producing a desirable bouquet has obviously its merits. A hardy yeast is desired as it insures uniform action, and is not subject to deterioration within a reasonable length of time, which facts dispense with continuous re-selection, a tedious and complicated process.

In order to select yeast, methods of isolation must be employed. The first differentiation is that of separating the yeast from bacteria and other micro-organisms. Yeast can live without air, whereas the other accompanying micro-organisms require atmospheric oxygen for their existence. An apparatus is so constructed that yeast cells may grow within the liquid and settle at the bottom of the apparatus, whereas the other germs strive for the top of the liquid where they may find air, their means of existence. These yeast cells are then withdrawn into a suitable nourishing liquid, which, in order to avoid further contamination, has been previously sterilized. With all the necessary precautions this multitude of various yeasts is still contaminated, and therefore further isolation is necessary. In former years the microscope had been employed at this point to select individual yeast cells. Professor Hansen, of Copenhagen, was the first to successfully select yeasts by this process. As this method is extremely tedious, and has been supplanted in the practice by Koch's dish culture method, only the latter is worth a close consideration. Koch's method is based on the fact that microbes have the unique property when grown in a solid culture medium of forming colonies, each colony having its origin in one cell. The medium employed in this selective process is a grape juice or other suitable sugar solution mixed with gelatine. The gelatine is dissolved in the grape juice by heating, and the solution is then filtered and poured into sterilized test tubes, then closed with cotton and re-sterilized. In cooling off, this solution solidifies. When desired for use this sterile must-gelatine is heated sufficiently to liquify, but not to affect the yeast germs thereafter to be introduced. The yeast partly purified which has been drawn from the separating apparatus is then treated in the following manner:

Under all precautions one drop is introduced into a test tube of the liquified gelatine, and well mixed with it. From this mixture, by means of a sterilized platinum loop, a drop is taken and introduced into the next test tube of the liquified must-gelatine and mixed. This process is repeated several times until the last test-tube contains only a few cells. Then the liquid is poured into a sterilized glass dish supplied with a cover, called commonly Petri-dish. This must-gelatine while still in the liquid form is spread carefully and uniformly over the bottom of the dish, and the cover is properly adjusted. The gelatine solidifies in cooling in a very short time. Within 24 hours, minute colonies appear upon the surface and in the transparent medium. These colonies, first the size of a small pin-head, soon grow larger, and are of different colors and shapes. In another 24 hours a number of colonies are individually transferred by means of a sterilized platinum wire into separate small bottles partly filled with the sterile liquid medium. Freudenreich or Hansen bottles are usually employed for this purpose. In this new medium the colonies grow and cause fermentation. In order to ascertain the absolute purity of the yeast, a microscopic test is advisable. In case the isolation has not been complete, a further differentiation, which entails a repetition of the foregoing process, is necessary. Under a fairly powerful microscope it is not difficult for an experienced operator to determine the purity of his culture as the different yeast cells vary from one and others in their shapes and general appearances. A novice can easily discern the difference between yeasts and other classes of germs.

Being assured of pure yeast cultures, their individual qualities are then carefully studied during their process of fermentation. When a yeast with all the above-mentioned desirable qualifications is obtained, it is ready for practical use.

In case this pure culture is to be exported, or not to be employed until several months after isolation, it is necessary to store it up suitably in receptacles which will not permit contamination. One of two methods may be used. Either a minute quantity of the pure culture may be transferred into a 10 per cent solution of saccharose (canesugar), or drops of the pure yeast may be suitably placed upon sterile cotton in a Freudenreich or other suitable bottle, which is not hermetically sealed, but merely closed with a sterile cotton stopper. In either of these conditions a yeast can be preserved for a period of one year and more.

To apply the pure yeast to the wine industry it is necessary to propagate from these pure cultures large quantities. A culture with the described qualities is transferred into a few ounces of sterile grape juice or other suitable medium which must be perfectly clear. Within a few hours after the inoculation the liquid becomes turbid, which shows that the action of the yeast has commenced. At this place it is necessary to mention that a uniform temperature is essential in the propagation of yeast. This temperature is fixed at 24 degrees C. which is regulated by a thermostat. Within 36 to 48 hours the yeast has sufficiently developed to be transferred into a larger quantity of the same medium. Eight to 12 ounces are usually employed in this case. After another 36 to 48 hours a re-transference into a quantity of about one-half a gallon of must is made. Thus a half gallon of diluted yeast is obtained within another two days. Considering that 1 to 1½ per cent of this yeast is sufficient to create a healthful and lively fermentation in the ordinary must, this quantity may be the basis for the production of the industrial yeast. At this stage it leaves the laboratory and enters the wine cellar. All necessary precau-

tions against contamination must be observed throughout the entire procedure. With a practicably constructed yeast propagator on hand, it is a simple matter to obtain any quantity of pure yeast. The propagator consists mainly of a sterilizing and a propagating vessel; in the former the barrel, to be used later in the latter, is properly sterilized by applying steam heat. After cooling sufficiently it is entered into the latter which has been formerly sterilized and charged with the half gallon of cultivated yeast. As yeast multiplies about 140 times within 24 hours, 70 gallons of it result in one day. It is easily comprehensible that these 70 gallons will produce within 24 hours about 10,000 gallons of the same concentration of yeast.

With a large enough propagator on hand as minimized quantity of live yeast can be propagated. As stated above, 1 to 1½ per cent will create a sound and healthy fermentation in ordinary must, and therefore the largest winery would have no difficulty in fermenting all its wines with pure and cultivated yeast. Up to the time the yeast leaves the propagator, the propagation takes place in an ideal medium which was been sterilized and is, therefore, free from contamination.

In ordinary must the conditions are not so favorable. The heaven is contaminated with numerous obnoxious yeasts, bacteria and other microbes. The pure yeast must therefore first exterminate all these germs, which it does, because of its active qualities. This task once accomplished, the strong yeast finishes the process of fermentation before its powers have been exhausted. It is evident that the work of exterminating the obnoxious germs consumes a great part of the energy of the yeast; therefore, it is desirable to get the must in the same sterile condition as it is employed in propagating the yeast prior to the time it leaves the propagator. As sterilization is not applicable, because it always imparts a cooked taste to the wine, the use of other means of destroying germs in grape juice must be employed.

Careful study and practical appliances have shown that pasteurization fulfils all the conditions necessary to obtain a raw material free from living organisms without imparting any by-tastes or changing the natural qualities of the grape juice. This method in conjunction with pure yeast realizes the ideal condition in the production of wine.—*Criterion.*

German Wine Trade

THE British Consul at Cologne, in his report on the wine trade of Germany, shows that many of the questions which have recently caused such a crisis in Southern France are also active in the Fathereland. The growers there are agitating for greater legislative protection from the competition of adulterated and sugared wines, and are also pressing for concessions in the matter of taxes and official control. So far as the last crop is concerned there is likely to be anything but a superfluity in the market, for insect pests made havoc with the grape harvest, and now "wine growers are everywhere crying out for government assistance and support." The total production for last year is put at 1,800,000 hectoliters (hectoliter 26.417 gallons), as against 2,850,000 hectolitres in 1905; the crop is the poorest since 1898, when the yield was 1,497,000 hectoliters. The destruction of the crop naturally greatly enhanced the value of wines in hand, and a few of the big growers who had Stocks have done an exceedingly profitable business. The small grower, however, who for financial reasons has to sell his crop as soon as it is ready, has not only not benefited by this recent great advance in values, but is left destitute as a result of the season's disasters. There is likely to be a serious dearth of ordinary wines in Germany in the coming spring. This must badly affect the export trade, which normally is of the value of over $5,00,000.

The Tokay Carnival a Success

THE "Carnival of Tokays" held at Lodi [illegible] during the month, was highly successful. The [illegible] and appropriate decorations [illegible] floating, etc., and made a brave showing. Considering the location and the field to be drawn upon, the attendance was remarkably large, the crowd from Stockton alone on "Tokay Day" being fully nine thousand people. The promoters of the novel event are entitled to much credit. They have not only advertised Lodi and its surrounding country, but have added to the fame of California as the producer of the most wonderful of colored grapes grown on the continent, namely the Flame Tokay.

The various other wine sections will have had their days at the festival.

Solano Winery Enlarged

The Solano Winery near Cordelia, owned by Louis Mangels has just undergone extensive repairs and been increased in size so that its capacity is now one quarter of a million gallons. Several large tanks aggregating 75,000 gallons have been installed this year in the new building erected.

A new engine house built of stone and corrugated iron has been completed and a new 40-horse power boiler and 25-horse power engine have been placed in position.

This fine plant was started a few years ago in a small way and has gradually enlarged it until now it is operated in every particular and quite an important industry.—*Sonoma Republican.*

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Internal Revenue and Customs Rulings

(T. D. 1228.)

Case stamps.

Change of date of bottling and date of production on case stamps for spirits bottled in bond limited to one overprinting.

TREASURY DEPARTMENT,
OFFICE OF COMMISSIONER OF INTERNAL REVENUE,
Washington, D. C., September 11, 1907.

SIR: This office is in receipt of your letter of the 5th instant, with reference to article 21, regulations No. 23, revised June 6, 1907, authorizing the change of case stamps for use after the expiration of the season for which they were printed.

You state that the impression prevails generally that article 21, above referred to, authorizes almost any change in the stamps the distiller may desire to suit his needs, and cite the case of a distiller whose stamps were originally printed for spirits produced in fall, 1902, bottled spring, 1907, the stamps having been changed since July 1, to read bottled fall, 1907, made spring, 1903, and the distiller now requests that they be again changed to read, produced spring, 1902. You further state it has been your observation that it is difficult for the printer in overprinting case stamps to give the stamps anything like their original appearance, and when overprinted the second or third time it is almost impossible for the work to be done satisfactorily, and, while you have permitted such changes to be made in similar cases, you doubt the propriety of so doing and ask for instructions in the matter.

In reply, you are advised that the regulations referred to do not contemplate the overprinting of case stamps more than once, and this office will not sanction the change of date of bottling and production a second or third time.

The case stamps, with their attached strip stamps, showing dates of bottling and production, as furnished by the Government, are intended as a guarantee that the contents of the packages are what the data on the stamps represent them to be. Therefore, any alterations indicating that the stamps have been changed from their original appearance is calculated to discredit the package and destroy the effect of the Government's guarantee.

For the above reasons you will decline to grant the request of distillers for more than one overprinting of case stamps not used in the season for which they were originally intended.

Respectfully, JOHN G. CAPERS,
Commissioner.

MR. SAMUEL J. ROBERTS,
Collector Seventh District, Lexington, Ky.

(T. D. 28413.)

Drawback on beer.

Drawback on beer manufactured by the Independent Breweries Company (the American Brewery Branch), of St. Louis, Mo., with the use of imported barley, hops, and rice.—T. D. 20976 of April 11, 1899, extended.

TREASURY DEPARTMENT, *September* 16, 1907.

SIR: The Department's regulations of April 11, 1899 (T. D. 20976), providing for the allowance of drawback on the exportation of beer manufactured by the Anheuser-Busch Brewing Association, of St. Louis, Mo., with the use of imported barley, hops, and rice, are hereby extended, so far as applicable, to cover the exportation of beer manufactured by the Independent Breweries Company (the American Brewery Branch), of St. Louis, Mo., with the use of the same imported materials, in accordance with their sworn statement, dated July 1, 1907, transmitted herewith for filing in your office.

Respectfully, J. H. EDWARDS,
(49112.) *Acting Secretary.*

SURVEYOR OF CUSTOMS, *St. Louis, Mo.*

Wine and the Pure Food Law

WE are pleased to see that California's able wine m are making their influence felt abroad. Such men Sbarboro, Rossi, Morgan, and their associates are always doi something to spread the gospel of California and her grape The good of such preaching in the East is marked, and we ne some of it at home, where there is not sufficient loyalty to o great home product. Our public dinners are examples of t scarcity of our wines, and they should be in evidence.—Reta *Grocers' Advocate.*

With the approach of the time for ordering vineyard sto growers should take cognizance of the fact that a large an increasing area of the local vineyard district is going out bearing every year from age or disease. Replanting especiall of the white varieties should be more general as the Livermo Valley is the only Sauterne district in the United States an the demand for this type of wine is growing to such an exte that it will be impossible to supply it in a few years and th community will lose much revenue to which it is entitled an the trade will be deprived of one of the products the distributio of which brings fame to the State and particularly to our di trict.—*Livermore Herald.*

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Internal Revenue and Customs Rulings

(T. D. 28379.)

Warrants on liquors.

Correction of typographical error in T. D. 28227 of June 10, 1907.

Treasury Department, August 8, 1907.

SIR: In reply to your letter of the 24 instant, I have to inform you that the reference to T. D. 23047 in the syllabus of T. D. 28227 of June 10, 1907, and also the reference to T. D. 23647 in the body of said decision are typographical errors and such references should have been to T. D. 20647 of June 27, 1905, relative to the allowance of wastage upon imported liquors in barrels and casks.

Respectfully,

(112511) JAMES E. REYNOLDS,
Acting Secretary.

Collector of Customs, El Paso, Texas.

(T. D. 1226.)

Restamping packages of spirits, tobacco, cigars, snuff, cigarettes, fermented liquors, and denatured alcohol.

(Circular No. 58—Int. Rev. No. 705.)

Treasury Department,
Office of Commissioner of Internal Revenue,
Washington, D. C., Sept. 6, 1907.

Section 3315, Revised Statutes, as amended by the act of March 1, 1879, provides that the—

Commissioner of Internal Revenue may, under regulations prescribed by him, with the approval of the Secretary of the Treasury, issue stamps for restamping packages of distilled spirits, tobacco, cigars, snuff, cigarettes and fermented liquors, which have been duly stamped, but from which the stamps have been lost or destroyed by unavoidable accident.

The following regulations are prescribed in pursuance of the authority conferred by the section above quoted:

1. *Applications.*—Persons desiring to have packages restamped will make application *in writing* to the collector of internal revenue for the district in which the same are situated, stating the number of packages, the articles contained therein, where they are located, and the nature of the applicant's interest in them.

2. *Evidence required.*—The application should be accompanied by evidence that the articles were once properly stamped. If the stamps were lost or destroyed while in transit, the evidence should consist of the affidavit of the consignor that the packages were properly stamped when shipped, and the affidavit of some one having knowledge of the facts as to the circumstances attending the destruction or theft of the stamps after they came into the possession of the applicant, his own affidavit, or that of some one in his employ cognizant of the facts, that the packages were properly stamped when received, and that the loss or destruction of the stamps was unavoidable—from accident or otherwise—all the attending circumstances being shown.

3. *Inspection of packages.*—On receipt of the application and evidence, the collector will order an immediate inspection of the packages. If they contain spirits other than denatured alcohol, the inspection should be made by a gauger, when possible; otherwise by a deputy collector, who will at the same time regauge them. If they contain other articles the inspection should be made by a deputy collector.

4. *Report of inspection.*—The inspecting officer will make a written report to the collector of the number of packages which require restamping, of the condition and contents of each, and of the stamps or fragments of stamps remaining attached, if any.

5. In the case of spirits other than denatured alcohol, a full report of the regauge and also of the tests and assays found upon the head tubes and stamp heads of the casks should be made to the collector, who will cause the same to be transmitted on Form 70, with the officer's report of inspection.

6. *Presentation of Claim.*—The collector will forward to this office the evidence herein required, with his certificate as to the correctness of the same and his recommendation in the premises. In addition thereto he will submit—

7. In the case of distilled spirits, tobacco stamps, a certified copy of the report on Form 69 of the original inspection of the spirits.

8. In the case of tax-paid spirits stamps, a certified copy of the report on Form 69 of the inspection of the spirits upon which the tax was paid; and

9. The certificate of the collector as to whether the spirits were gauged as to the payment of the tax thereon.

10. In the case of stamps for exported spirits, export stamps for distilled spirits, and special warehousing and rewarehousing stamps for grape brandy, a certified copy of the report of the gauger who affixed the stamps.

11. In the case of wholesale liquor dealers' stamps, a certified copy of the application (on Form 92 or 92½) for the stamps.

12. In the case of bottled spirits, a certified copy of the report of the gauger who affixed the stamps.

13. In the case of original packages of denatured alcohol, a certified copy of the report, Form 577, of the gauger who affixed the stamps. (So much of the report, Form 577, as relates to the packages to be restamped need be copied and furnished.

14. In the case of packages of denatured alcohol held on the premises of a wholesale dealer, a certified copy of the application, Form 92 or 92½, as the case may be, for the stamp or stamps.

ROBERT WILLIAMS, Jr.,
Acting Commissioner.

Approved,
A. H. EDWARDS,
Acting Secretary of the Treasury.

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The PACIFIC WINE AND SPIRIT REVIEW is the only paper of its class West of Chicago. It circulates among the Wholesale and Retail Wine, Spirit and Beer Dealers of the Pacific Coast, the Wine Makers and Brandy Distillers of California, the Wine and Brandy Buyers, and the Importers, Distillers and Jobbers of the United States.

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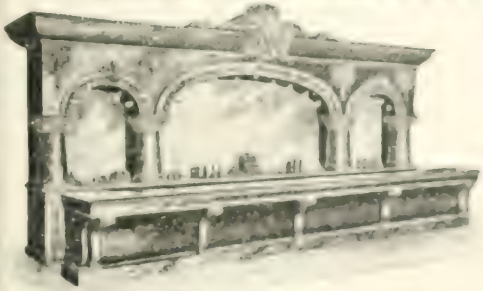

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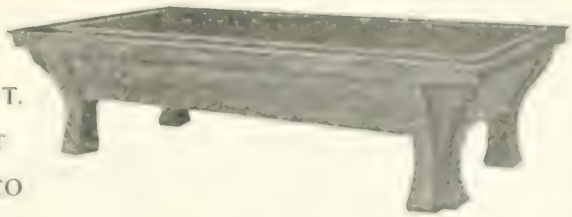

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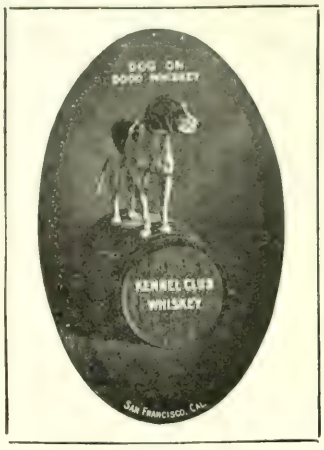

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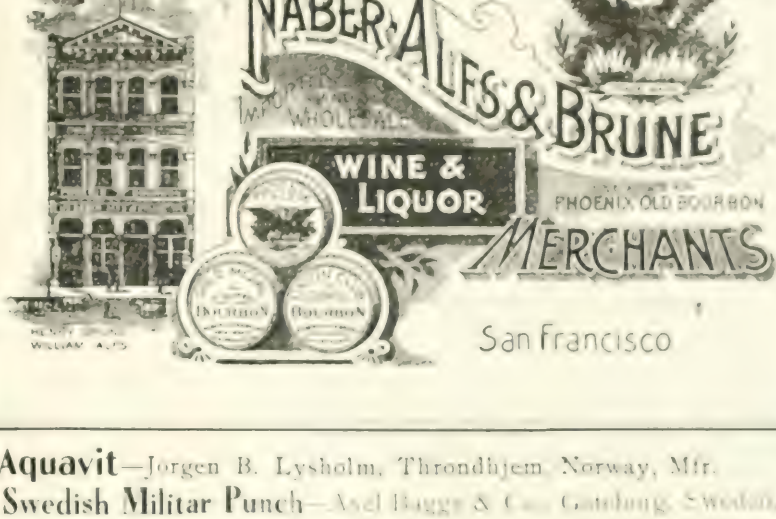

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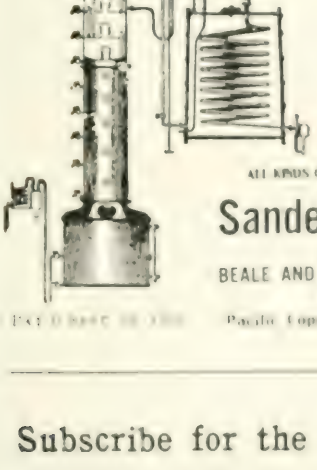

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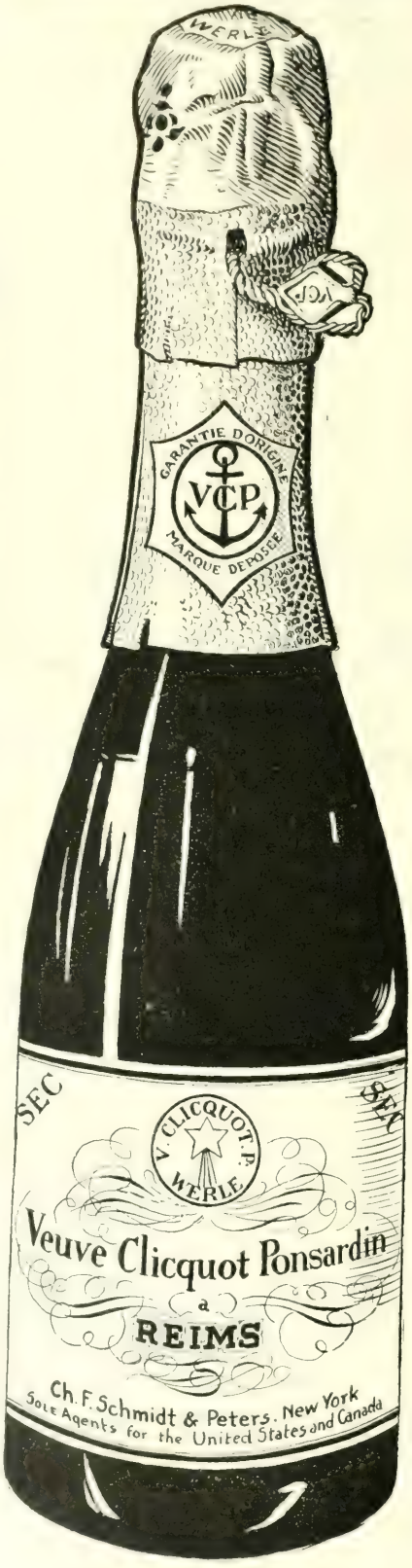

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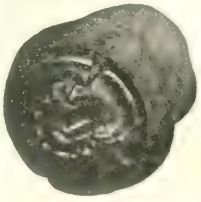

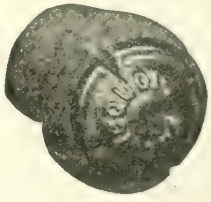

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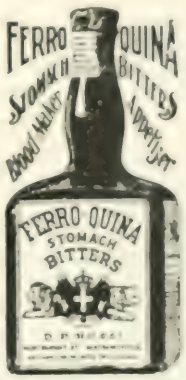

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Wineries and Distilleries

LOS ANGELES AND WINEVILLE, CAL.

Offices and Cellars

LOS ANGELES;	NEW YORK;	CHICAGO;	BOSTON;
903-931 Macy Street.	14 and 16 Vesey Street.	198-200 E. Kinzie Street.	134 State Street.

CLARKE BROS. & CO.

PEORIA, ILLINOIS

The Largest Whiskey Distillers in the World.

We make our *blends* from straight whiskey only.

Our blends conform with the Pure Food Laws of the United States.

We control the largest Bottled in Bond business in the United States.

PACIFIC COAST BRANCH

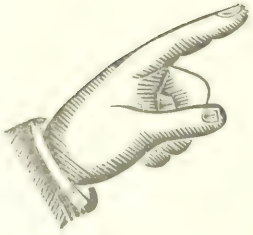
A. L. DOWLER

MANAGER

41-43-45-47 Beale Street

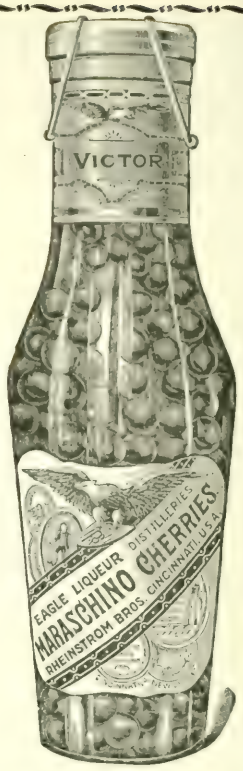
SAN FRANCISCO, - - CAL.

The Very Best



VICTOR MARASCHINO CHERRIES

The Brand with an International Reputation



Put up by
RHEINSTROM BROS.
EAGLE LIQUEUR DISTILLERIES
Cincinnati, Ohio.

Pacific Coast Representative
L. SIEBENHAUER
341-347 DAVIS STREET
San Francisco

CRESTA BLANCA SOUVENIR WINES

THE STANDARD WINE OF CALIFORNIA

CLARETS, SAUTERNES, SPARKLING WINES

¶ We are the largest producers and bottlers of high grade California Wine.

¶ We own our vineyards and make all of our wines and can therefore guarantee the purity of every bottle.

NO INCREASE IN PRICES OF CRESTA BLANCA WINES

WETMORE-BOWEN COMPANY

Location of [illegible] LIVERMORE, CAL.

Send for Price List

111 San Pablo Ave., Oakland, Cal.
10 West 33rd Street, New York
46 Van Buren Street, Chicago

— MARKET — CONDITIONS

DRY WINES.—There is no special feature of the market at this time. Reports from the East regarding the growing popularity of the wines of California, particularly for those to glass, are highly encouraging [illegible] efforts at publicity [illegible]. The entire industry is interested [illegible] in reports such as appear elsewhere in this issue, from the Italian-Swiss Colony, as to the results of the advertising campaign inaugurated by them some time ago. It is good reading and there should be more of the same kind from other sources.

Exports of wines by sea [illegible] all things considered. The totals were [illegible] cases and [illegible] gallons bulk, valued at [illegible]. Imports, [illegible] cases, [illegible] casks, [illegible] casks.

SWEETS.—Conditions are anything but satisfactory. The usual rains did not arrive in time to aid the sweet wine men materially [illegible] the [illegible] in the securing of grapes, particularly of the first crop, as the latter were so favored by the weather that they were able to handle their contracts readily. As a result not a pound of partly dried grapes went to the distilleries, and there was no cheap material for the wine makers. This situation made it necessary for the sweet wine makers to make an extra bid for the second crop grapes. As a consequence [illegible] offered from [illegible] per ton more than had ever been paid for such grapes. Even this inducement has not produced the expected result and therefore there will not be the anticipated large production of sweet wines. The figures of production will be found elsewhere in the usual tables.

BRANDY.—It is safe to look for good stiffening of brandy values at an early date and there are several reasons for this. As shown in the statement with reference to the [illegible] of grapes for sweet wine making, the brandy men are rather up against it for material, and in order to secure it must pay unusual prices, so far as second crop is concerned. The production in the State during September was only [illegible] tax gallons—the smallest output since the early days of the industry. In the same month of 1906 the production was [illegible]—that was under normal conditions. The use of bonded brandies for fortification has naturally materially reduced the stocks. On August 31st there were [illegible] tax gallons as against [illegible] the 30th, 1907, with the [illegible] of [illegible] tax gallons. The main point is that there is a [illegible] deficiency in the production and also that there is no prospect of making up such deficiency. Exports by sea [illegible], and imports little.

WHISKEY.—The market is unchanged. Consumption and collections locally continue [illegible] to the [illegible] that [illegible] being urged [illegible] [illegible] This is the consensus of opinion of the representative trade of the city, not only wholesale but retail. [illegible] Country trade is pretty good and collections satisfactory, considering the fact that the country needs all the money possible for handling crops. Exports by sea were of ordinary volume, aggregating [illegible] cases and [illegible] gallons valued at [illegible]. Imports by sea and rail in bond were [illegible] cases, [illegible] bbls and 1 cask.

IMPORTATIONS.—[illegible]

The [illegible]

IMPORTS by rail in bond [illegible]

BEER.—The market is [illegible]. The situation is best shown in the figures of [illegible] imports. The exports during the month [illegible] bbls [illegible] valued at [illegible]. Imports [illegible] barrels and [illegible].

THE VINTAGE

THE vintage that is now drawing to a close is in many respects the most remarkable in the history of the industry. With few exceptions the crop has been good and berries plump and full. [illegible] the Fresno district having [illegible] have been built from [illegible] would otherwise have been [illegible] have been been expected [illegible].

Winehaven

ELSEWHERE in this issue we publish the first picture of Winehaven, the [illegible] plant of the California Wine Association as it will appear when completed. [illegible] will be the greatest of its kind in the world and will [illegible]

Government Makes Important Label Ruling

UNITED STATES DEPARTMENT OF AGRICULTURE: OFFICE OF THE SECRETARY.—BOARD OF FOOD AND DRUG INSPECTION.

FOOD INSPECTION DECISIONS 78-79.

78. The Use of Labels After October 1, 1907. 79. Collection of Samples.

(F. I. D. 78.)

THE USE OF LABELS AFTER OCTOBER 1, 1907.

[illegible]

printed.

Any person has a right to use a label which is not false or deceptive in any particular, even though this result is arrived at through the use of stickers, erasures or other suitable means. Attention, however, is directed to the fact that misleading and deceptive statements must be obliterated. In other words, it is not sufficient, in the opinion of the Board, that a deceptive statement should be allowed to remain on one portion of the label with a corrective statement upon another portion of the label. This principle of correction will be waived until further notice in case of decorated sardine tins which were [illegible] package. Each invoice should be accompanied by a certificate from the exporter, showing the date of manufacture of the tins.

H. W. WILEY,
C. L. DUNLAP,
GEO. P. McCABE,
[illegible] Food and Drug Inspection.

Approved:
JAMES WILSON,
Secretary of Agriculture.
[illegible]

(F. I. D. 79)

COLLECTION OF SAMPLES.

[illegible]

ment of the Food and Drugs Act.)

The Board of Food and Drug Inspection recommends that Regulation 3 of the Rules and Regulations for the Enforcement of the Food and Drugs Act be amended to read as follows, the amendment to become and be effective on [illegible]

Regulation 2, Collection of Samples.

[illegible]

Samples of unbroken packages shall be collected only by authorized agents of the Department of Agriculture or [illegible] by the Secretary of Agriculture for this purpose.

Samples may be purchased in the open market, and, if in bulk, the marks, brands, or tags upon the package, carton, container, wrapper, or accompanying [illegible] shall be noted. [illegible] the names of the vendor and agent through whom the sale was actually made, together with the date of the purchase. The collectors shall purchase repre-

[illegible]

A sample taken from bulk goods shall be divided into three parts, and [illegible]

If a package be less than four pounds, or in volume less than two quarts, three packages shall be purchased, when practicable, and the marks and tags [illegible] When [illegible] purchased, one sample shall be delivered to the Bureau of Chemistry or to such chemist or examiner as may be designated by the Secretary of Agriculture; the second and third samples shall be held under seal by the Secretary of Agriculture, who, upon request, [illegible] to the party from whom purchased or to the party guaranteeing such merchandise.

When it is impracticable to collect three samples, or to divide the sample or samples, the order of delivery outlined above shall obtain, and in case there is a second sample the Secretary of Agriculture may, at his discretion, [illegible]

All samples shall be sealed by the collector with a seal provided for the purpose.

H. W. WILEY,
F. L. DUNLAP,
GEO. P. McCABE,
Board of Food and Drug Inspection.

Approved:
JAMES WILSON,
Secretary of Agriculture.
GEO. B. CORTELYOU,
Secretary of the Treasury.
OSCAR STRAUS,
Secretary of Commerce and Labor.
Washington, D. C., October 5, 1907.

Six Months of Free Denatured Alcohol

FIGURES prepared by the Internal Revenue Bureau, covering the first half of the calendar year 1907, indicate that the consumption of denatured alcohol during the first year of operation of the free alcohol law, which went into effect on January 1, 1907, will be at least 3,500,000 gallons. The total figures of denatured alcohol production for the six months are 1,774,272 gallons, and there is no reason to believe that the figures for the second half of the year will equal, if they do not considerably exceed, those for the first six months.

The figures for June report a total output of 138,856 gallons of completely denatured alcohol and 80,965 gallons of specially denatured alcohol during the month, a gain of more than 48,000 gallons over the output for May. This increase was considerably larger than was anticipated and indicates conditions which make it extremely difficult to forecast the consumption of this product during the next few months.

Since the beginning of the year the cost of wood alcohol has dropped from 60 to 30 cents, and the introduction of the free spirit has also had its influence on the prices of the various forms of petroleum for which it may be substituted. These changes and other similar ones involved in the introduction of cheap alcohol, make the exact degree of the product's success a matter of some uncertainty, but it seems to be pretty clearly demonstrated that the success will be very marked.

LASH'S BITTERS
TONIC LAXATIVE

LOS ANGELES DEPARTMENT

LOS ANGELES, October 15th.—With the opening of the tourist season business along the line has begun to look up a little and wholesalers and retailers alike are beginning to feel the benign influence of the influx of new money and all are anticipating a prosperous winter season.

The question of salesmen going through the state of Nevada is causing considerable discussion at the present time. The latest proposition to be established for securing revenue is largely existing in the army. This proposition is to be made on a commission basis between those who are authorized to do the establishment of saloons along the lines of one and three-fifths liters. The Agricultural Commission have placed themselves squarely on record as opposed to the sale of liquor, and are making a hard fight against the establishment of saloons within four miles thereof. In fact the Board plans to prohibit the sale of liquor there, but to control it, thus the residents and their visitors will succeed in keeping saloons at least twenty miles from the construction camps. In public sentiment seems to be divided there in their conference that the sale of liquor anywhere within reach of the camps would destroy the efficiency of the laborers.

The "fad" is reported in here and the police are making frequent arrests of well known club women and members of the prevailing fraternity organizations. Quite a few liquor licenses have also been started that the saloons be confined to the lightness and that drinks should not be sold except with a full hog meal.

The country committees are getting busy and are making sure trouble for many wineries, particularly in San Bernardino County, where it seems that the wineries have been making a practice of selling here without a license. Several of the proprietors have been arrested and fined $200 for enacting the county ordinances in this respect.

The several rains have not done very much damage to the grape crop. Some Muscats will not keep to some of the low lying vineyards after collection will suffer. The bulk of the crop has been harvested, however, these grapes have on the vines being in good condition except rotting fruit. The wineries have been running full blast for several weeks and the tally at the output is already on the tanks. Another week will see the most of the wineries done, though some will continue crushing until about the first of November.

Secretary Garland of the Italian Vineyard Company reports the vintage as progressing finely. The company expects to handle the same have 15,000 to 18,000 tons of grapes this season, seeking to the establishment of 3,000,000 gallons of wine. Mr. Garland states that the shortage in some have been overestimated and that the yield per acre will be very nearly uniform as to quantity. As the fruit leaves the field it was somewhat lighter than expected, but in the higher lands it was better. As a result the quality of the season's vintage will be about average. He reports trade as excellent, both locally and for foreign shipment.

Chas. Stern & Sons' winery plant at the foothills at Wineville, in Riverside County, has been running full capacity for some time and will make an immense quantity of wine before the season closes. Mr. Stern is doing to the winery most of the time now, giving his personal attention to every detail of the crushing, which means that the high standard attained in the wines of this firm will be maintained.

"WINEHAVEN," The California Wine Association's Magnificent Plant on the North Bay Shore, Now Partly Completed

THE property at Winehaven consists of 47 acres of land with a frontage of 2000 feet on San Francisco Bay, and with the Richmond Belt Railway, which connects with all transcontinental lines running from it.

There has already been erected a fermenting cellar of 5000-ton capacity that can be gradually extended to crush 25,000 tons, and a storage cellar that will hold a million gallons of wine. A power-house, fitted with 350-horsepower Stirling boilers and Westinghouse direct engines and generators to run the whole plant with electricity have been erected.

The excavations for a big cellar (having a present frontage of 360 feet and holding capacity of six million gallons) have been finished and the foundations are now being commenced. This storage building can be extended on its present site to the full length of 600 feet, with a holding capacity of ten million gallons.

A hotel or boarding house for 100 men is now fully occupied and the distillery building is in course of erection.

The location offers sites for a big bottling establishment, sherry ovens, cooper shops and by-product factories, and these will be taken in hand after the big storage cellar is completed.

The main storage cellar is a Class "A" building of steel, concrete and brick, and all the other buildings are of a permanent nature.

A wharf, 1800 feet long, affords facilities for water shipments and the largest ocean-going vessels can be loaded.

When completed, this winery plant will be the largest in existence, and it will form the center of the wine industry of the State. The climate is most excellent and shipping facilities unequalled.

Great Grape Producers

LODI, October 10.—Asa Van Valkenburg, who lives northeast of Acampo, is very proud of a mammoth Mission grapevine on his place. This year it produced 960 pounds of grapes, which he sold to the winery at $14 a ton, making his income from this one vine $6.72. The vine is trellised upon a fence, one vine extending for seventy feet.

W. J. Ham has a six-acre Tokay vineyard just west of town which he is willing to match against any of its age for productiveness. He planted cuttings two years ago last spring, and although the vineyard is thus only thirty months old, it has already yielded over 600 crates of grapes, and there is enough fruit on the vines to make the total yield about 800 crates. This would be an average yield of 133 crates to the acre, which at 40 cents a crate net for the grapes on many young vineyards have been sold this year would mean an income of a little over $50 an acre.

This is a phenomenal return, for most vineyardists count themselves lucky if Tokay vines yield enough to pay for their care in the third year. Mr. Ham accounts for the large yield partly to the care which the vines have received and partly by the fact that they were flooded for some time during and after the high water last spring.

One of the most famous Tokay vineyards in this region is that of Henry Pope, a short distance east of Lodi. It is one of the first planted in this part of the State and has never been irrigated. This year Mr. Pope sold his entire crop before the shipping season opened for 95 cents a crate, delivered in the cars. He has already picked and packed about 13,000 crates, and will have about 3000 more if the weather continues good. His vineyard consists of thirty acres, so that a fair estimate of the yield would be 500 crates to the acre. The expense of picking, packing and delivering the crop this year will amount to about 25 cents a crate, leaving him a net profit of about 70 cents on each crate, or close to $350 an acre.

Bonfort's Inaccurate News Service, Etc.

From W. A. Ross & Son.

WINE AND BRANDY EXPORTS BY SEA

[illegible]

Destination	Cases	Gallons	Value
[illegible]	[illegible]	[illegible]	$[illegible]
[illegible]	41	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]
[illegible]		[illegible]	468
[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]
[illegible]		[illegible]	[illegible]
[illegible]		[illegible]	[illegible]
[illegible]		[illegible]	1,[illegible]
[illegible]		[illegible]	[illegible]
[illegible]		[illegible]	[illegible]
Total	[illegible]	[illegible]	$[illegible]

WHISKY.

Destination	Cases	Gallons	Value
[illegible]	[illegible]		$ 152
[illegible]	[illegible]	[illegible]	1,463
[illegible]		[illegible]	280
[illegible]	[illegible]	1,[illegible]	5,135
[illegible]	[illegible]	[illegible]	1,095
[illegible]	[illegible]	[illegible]	1,821
Total	[illegible]	[illegible]	$10,016

BEER.

Destination.	Packages Bottled.	Packages Bulk.	Value.
[illegible]	[illegible]	[illegible]	$ 516
[illegible]	[illegible]		121
[illegible]	[illegible]		61
[illegible]	[illegible]	101	[illegible]
[illegible]	[illegible]		131
Total	[illegible]	[illegible]	$[illegible]

BRANDY.

Destination	Cases	Gallons	Value
[illegible]	[illegible]		$ 24
[illegible]	[illegible]		21
[illegible]	[illegible]		211
[illegible]	[illegible]	[illegible]	701
[illegible]		[illegible]	116
Total	[illegible]	279	$1,073

MISCELLANEOUS EXPORTS.

Destination	Packages and Contents
To Alaska	[illegible] Liquors, [illegible] cs Ale, 12 cs Champagne
[illegible]	[illegible] cs Liquors, [illegible]
[illegible]	[illegible] gals Wood Alcohol [illegible] cs Mineral Water, [illegible]
	1 cs Ale, 51 gals Vermouth
[illegible]	[illegible] cs Syrup, [illegible] cs Liquors
[illegible]	[illegible] cs Cognac, [illegible] Spirits, 1 cs Rum [illegible] Gin [illegible] Vermouth [illegible] cs Cocktails 56 cs Liquors, 10 cs Cherries in Maraschino, 10 cs Syrup [illegible] Mineral Water, 97 gals Alcohol.
[illegible]	[illegible] Porter [illegible] cs Gin, 1 bbl Spirits [illegible] Champagne, 1 cs Vichy Water.
[illegible]	2 cs Champagne
Philippine Islands	1 cs Grape Juice
[illegible]	25 gals Cognac
[illegible]	2 bbls Cider
[illegible]	1 cs Grape Juice
Total	[illegible] 11 bbls, [illegible] csks, 223 gals
Value	$11,[illegible]

IMPORTS BY SEA

FROM SEPTEMBER [illegible] TO OCTOBER [illegible] 190[illegible].

Per Steamer Peru, via Ancon, September 18.

FROM LIVERPOOL.

100 cs Champagne .... Erlanger & Galinger.

FROM GENEVA

200 cs Wine .... Order.

[illegible] cs Wine .... A. Cordiano Bros.

Per Steamer Newport, via Ancon, September [illegible]

FROM BARCELONA

12 cs Wine .... Crown Distilleries Co.

FROM BORDEAUX

10 cs Kirsch .... Goldberg, Bowen Co.

FROM HONG KONG—Per Steamer [illegible], September [illegible]

20 pkgs Wine .... G. McNear.

FROM PUGET SOUND—Per Steamer [illegible], September [illegible]

1 bbl Wine .... Rosenblatt Co.

FROM PUGET SOUND—Per Steamer Spokane, September [illegible]

75 bbls Beer .... C. H. [illegible]

FROM HAMBURG—Per Steamer [illegible], September [illegible]

100 bbls Whisky .... Order.

15 cs Wine .... E. Reinhardt & Co.

100 cs Absinthe .... Bertin & Lepori

[illegible] cs Gin .... De Fremery & Co.

50 cs Whisky .... Rossi & Co.

1 cs Whisky .... California Wine Association

FROM HONOLULU—Per Steamer Nevadan, September 29

95 bbls Wine .... Williams, Diamond & Co.

FROM PUGET SOUND—Per Steamer City of Pueblo, September 30

96 kgs Beer .... Meinke & Larman

FROM HONOLULU—Per Steamer Sierra, October 4

50 cs Chinese Wine .... Order.

FROM CALLAO—Per Steamer San Jose, October 6.

1 bbl Brandy .... Duncan Nicol

FROM PUGET SOUND—Per Steamer Spokane, October 10.

70 bbls Whisky .... Haslett W. H. Co.

100 bbls Beer .... Meinke & Larman

FROM SEATTLE—Per Steamer Watson, October 15.

510 cs Liquors .... Order

315 cs Gin .... Order

FROM PUGET SOUND—Per Steamer City of Pueblo, October 15

180 bbls Beer .... John Garben

FROM HAMBURG—Per Steamer Denderah, October 20.

26 cs 19 csks Wine .... Order.

660 cs Mineral Water .... Order.

150 cs Vermouth .... H. Campe & Co.

500 cs Wine .... Levaggi Co.

500 cs Bitters .... De Fremery & Co.

800 cs Vermouth .... De Fremery & Co.

100 cs Absinthe .... De Fremery & Co.

250 cs Fernet Branca .... Order

325 cs Liquors .... Order.

502 cs Vermouth .... Bertin & Lepori

200 cs Wine .... Bertin & Lepori.

26 oct Sherry .... A. Vignier

30 cs Wine .... S. Levy & Co.

6 csks 6 sextos Wine .... Crown Distilleries Co.

250 cs Fernet Branca .... [illegible]scal, Dubedat & Co.

16 cs Wine .... William Cluff & Co.

250 cs Vermouth .... William Cluff & Co.

15 pkgs Sherry .... Sherwood & Sherwood

ERNST SCHRAUBSTADTER Established 1864 EMILE A. GROEZINGER

A. FINKE'S WIDOW

CHAMPAGNES

WINES AND BRANDIES

809 MONTGOMERY STREET, SAN FRANCISCO

Telephone Temporar[illegible] Cable Address FINKE

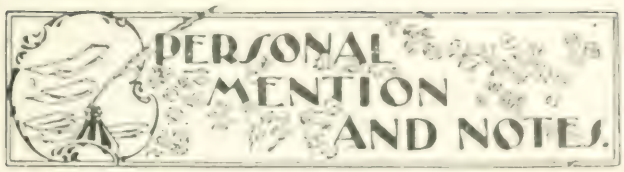
Imports by Rail in Bond.

Via New York—

Via New Orleans—

Via Detroit—

Via Philadelphia—



One of the largest wholesale liquor and wine houses east of Chicago are Bruner & Co. Inc., at San Jose. They carry one of the finest lines of imported goods of any western house and as handlers of straight bourbons appear to hold and try and they are in the front rank. As an illustration of this, it may be stated that besides their store stock in San Jose, they usually always in warehouse in Louisville, Ky., a hundred barrels of one thousand barrels. This is a record which few out of the big San Francisco houses would not be very proud to own. They have a finely equipped and well managed office of the business in California and are one of the few concerns that have such a complete cellar by reason of the destruction of the great of once in the San Francisco fire. Morgan Eastin & Co. are agents for the famous Sunny Brook whiskey and their informs us that they have a very satisfactory and growing business in this branch.

Burn One and Forget Your Troubles

An EL PALENCIA REX Havana Cigars Uptodate Size

The Finest Tobacco Ever Produced
Most for Money, Quantity and Quality

BOTZ, CLYMER & CO.

416 EIGHTH STREET OAKLAND, CAL.

BRANDY PRODUCED.

OFFICIAL REPORT

FIRST DISTRICT—Month of September, 1907

	Tax Gals.
Produced and bonded in this district	2,456.8
Received from special bonded warehouse, Fourth District, California	
Received from special bonded warehouse, Fourth District, California	
Transferred from distillery to special bonded warehouse, Eastern District	24,260.8
Transferred from special bonded warehouse to special bonded warehouse, Eastern Districts	12,995.3
Exported	94.1
Lost by	39,140.5
Used in Fortification of Wines	25,230.0
Remaining in bond, September 30, 1907	538,310.2

FOURTH DISTRICT—Month of September, 1907

	Tax Gals.
Produced and bonded in this district	733.1
Transferred from distillery to special bonded warehouse, First District, California	2,867.1
Transferred from distillery to special bonded warehouse, Eastern District	
Transferred from special bonded warehouse to special bonded warehouse, First District, California	621.4
Transferred from special bonded warehouse to special bonded warehouse, Eastern District	11,834.5
Exported	
Lost by	9,984.1
Used in Fortification of Wines	122,748.5
Remaining in bond, September 30, 1907	244,266.2

FIRST DISTRICT—Month of September 1907

	Pkgs	Tax Gals.
Brandy withdrawn from distillery for fortification	1811	900,284.6
Brandy withdrawn from special bonded warehouse for fortification	363	25,230.0
Brandy actually used for fortification	1656	908,029.6

	Wine Gals.
Port produced	No report.
Sherry produced	" "
Angelica produced	" "
Muscat produced	" "
Tokay	" "
Total sweet wine produced in September, 1907	" "

FOURTH DISTRICT—Month of September, 1907

	Pkgs	Tax Gals.
Brandy withdrawn from distillery for fortification	430	122,748.5
Brandy withdrawn from special bonded warehouse for fortification		
Brandy actually used for fortification	430	122,748.5

	Wine Gals.
Port produced	400,927.90
Sherry produced	14,145.88
Angelica produced	37,492.56
Muscat produced	18,883.19
Tokay	
Total sweet wine produced in September, 1907	471,749.53

A. ROSSI & CO.

—MACHINISTS—

Wine Presses Grape Crushers

322 BROADWAY, Near Sansome

SAN FRANCISCO

New Collector of the First District

THE new Collector of Internal Revenue, First District of California, August F. Mangels, is a Native Son, having been born in San Francisco on December 7, 1866. His father, now deceased, was at that time one of the best known and respected residents of San Joaquin County, and as a boy the subject of this sketch passed through the Stockton public

schools, later studying several years in Germany. He completed his education at Ann Arbor, graduating from the law department of the University of Michigan in 1888. He was granted his diploma by the Supreme Court of that State and practiced law there and in California. Mr. Mangels also farmed considerably in the San Joaquin Valley, laying the foundation for a high reputation; in fact, it was the case of "a worthy son of a worthy sire." His neighbors quickly learned to appreciate his ability and keenness of purpose, and in 1898 he was sent to the Assembly from San Joaquin County. He soon gave a record in the initial session to prove the confidence reposed in him that he was sent to the State Senate and re-elected to the same position again in 1901. He soon became one of the most formidable leaders and aids to the Governor, and on Governor Gage and during his tenure the Republican Chairman of the Ways and Means in that body, by the President [illegible] to accept his present position.

To a representative of this paper Mr. Mangels stated that his policy would be found to be "his own responsibility" and not a desire to comply with the wishes of any person or persons, but he stated he would seek during the next four years to the best of his ability, and would be found to wear the same collar-strap. He intended to familiarize himself with all the duties of his office and to be especially interested in the success of every branch of the public industry, which he considered should be encouraged in every legitimate manner. Of course, he was there to see that the Government got all that was coming to it. This was the first consideration, but he intended to courteously to enforce all the rules and regulations of his office. That done, he was heart and hand for California and its products, and pledged himself to give every assistance in his power to protect the California wine industry. He closed with emphasis upon this point, as that state, in every manner, to believe that good old wine was the best medicine. Mr. Mangels' term will be marked with a just appreciation of the most important and rapidly increasing California industries.

He appears much in earnest upon this subject and seems determined to be understood that he is a Californian, first, last and all the time. Herewith we present a very good likeness of the young man.

The management of A. Finke's Widow reports business good everywhere, and especially in the Northwest, where there is a large increased demand for all goods bearing the trademark. It is stated that the demand for California sparkling wines is growing rapidly and the reason given therefor is that since the Pure Food Law went into effect the sale of spurious wines of this variety has been materially reduced, thus augmenting the consumption of the pure article. It is therefore argued that [illegible] will really be theirs, and the A. Finke's Widow firm is prepared to supply its patrons' needs in enlarged quantities and are made ample preparations to supply the holiday demand, which is expected to be larger this year than ever.

HANLEY
RYE WHISKEY
"GOOD GOODS"
HANLEY MERCANTILE CO.
Wholesale Wine and Liquor Merchants
435 FLORIDA ST. [illegible] SAN FRANCISCO, CAL.

PACIFIC WINE & SPIRIT REVIEW
JOURNAL OF VINICULTURE
[illegible] EDITOR
[illegible] San Francisco, California.

Latest Pure Food Label Ruling

UNDER date of October 16, 1907, the United States Department of Agriculture issued a ruling covering the use of labels after October 1, 1907. The decision is by the Board of Food and Drug Inspection, and is more or less unsatisfactory as to definiteness. Recently the National Wholesale Grocers' Association and the grocery trade throughout the United States generally, requested the Board to recommend to the Government extension of the use of "corrected labels," until October 1, 1908. The Board refused this request on the ground that sufficient time has elapsed for manufacturers, jobbers and wholesalers of all classes "to adjust their business affairs to the terms of the law of the regulations." The Board announces that the general impression that the use of corrected labels will not be permitted after October 1, 1907, is erroneous. They state that decision No. 43, which ordered that on and after October 1, 1907, the labels must be originally properly printed, "was advisory and conveyed a warning that a further extension of the privilege need not be asked."

The meat of the decision is in the following lines:

"Any person has a right to use a label which is not false or deceptive in any particular; even if this result is arrived at through the use of stickers, erasures or other suitable means. Attention, however, is directed to the fact that misleading and deceptive statements must be obliterated. In other words, it is not sufficient in the opinion of the Board that a deceptive statement should be allowed to remain on one portion of the label with a corrective statement upon another portion of the label."

The language conveys some information, but will not be satisfactory to the trade. The full text of the ruling appears elsewhere in this issue.

The Alaska Jukon Exposition

WE are in receipt of a letter from J. A. Filcher, representing the Governor in the matter of preparing an exhibition of California products at the Alaska-Yukon Exposition in Seattle in 1909. This World's Fair will undoubtedly be a great drawing card, not only because it will be a big show, but because it will be in a big new country which is full of hustle and bustle and business. The pioneer exposition in the Northwest, the Lewis and Clarke, was the most successful financially, of any given in this country and there is no reason why the coming event should not be even more so. In behalf of the Governor, Mr. Filcher puts in a bid for an exhibit that will include California's best products and which will be first shown at the State Fair in Sacramento in 1908 and which can then be shipped to Seattle in time for the exposition in the following year. The wine men and the liquor men should certainly not overlook this opportunity to widely advertise their wares because advertising of this kind is far reaching and enduring.

Eastern Demand for California Wines

A LETTER recently received by the Italian-Swiss Colony set forth enthusiastically the great gains our wines, and more especially those of the Colony, are making in the East. Boston Philadelphia and Pittsburgh have been thoroughly worked by representatives of the Asti Wines, and the newspapers and bill boards used as advertising mediums. It was intended to advertise in the street cars, but such is the influence of the prohibitionist cranks, that in Boston and Pittsburgh no advertisement of wines and liquors are allowed in the cars. Baltimore and Washington are about to be invaded and it is hoped will respond as liberally as the other cities worked have done. Many orders are being duplicated, and Park & Tilford, a big grocery and wine house which at first refused to touch California wines, now give them considerable space in their catalogue. That well-known and fashionable resort, Martinis French restaurant, has also changed its mind, and our wines appear on its list. All this, President Rossi points out, will prove of immense value to the wine making industry of the Coast, as the public once familiarized with California wines, will demand them wherever wine is sold.

Pacific Wine and Spirit Review

SINCE the destruction by phylloxera of the vineyards in California, the farmers have been looking for a vine with which to restore their vineyards permanently. Many experiments have been made, but few have been successful. The WINE AND SPIRIT REVIEW, having at heart the interest of the public, has constantly watched the progress made in California, and now is in a position to conscientiously recommend to vineyardists the vines imported from France by G. de Latour, of Rutherford, Napa Valley. Mr. de Latour is well known to wine growers, as he has been buying for a long time the by-products of wineries for making cream of tartar.

The fact that the California Wine Association and the Italian-Swiss Colony buy their vines only from him is sufficient proof of the excellent quality of his goods, which are guaranteed to be absolutely perfect and free from disease.

The proof of the quality of the vines can also be ascertained at the vineyard of 100 acres planted by Mr. de Latour at Rutherford from 1902 to 1904, and which yielded this year over 600 tons of grapes of the finest quality. Every one who has seen this vineyard says it is simply superb, and any one interested can satisfy himself by visiting Mr. de Latour at Rutherford and inspecting his vineyard, and also the vineyards of some of his neighbors, who planted vines imported by him, and who state that they lost only 4 per 1000, and were more than satisfied with the results.

These vines will resist not only the phylloxera, but the so called Anaheim disease.

Coloring Matter in Foodstuffs

THE United States Department of Agriculture has issued Food Inspection Decision No. 77, relating to certificate and control of dyes permissible for use in coloring foods and foodstuffs. It is too elaborate and voluminous for reproduction here. Those who are interested in the coloring matter proposition can obtain a copy of the circular by writing the Secretary of the Department of Agriculture, Washington, D. C.

Obituary

L. Siebenhauer

WE are sorry to have to record the death of L. Siebenhauer, a very well-known and respected member of the trade, who died on Saturday, October 12, and on the following Monday, was laid at rest in the Home of Peace Cemetery in San Mateo County. He was a native of Germany and 58 years old at the time of his death. The deceased had for the past several years suffered continuously from serious illness, and at the end succumbed to the complication of disorders. For the past eleven years Mr. Siebenhauer has had full charge of the Pacific Coast agency of Rheinstrom Brothers of Cincinnati, general liquor distillers, liquor dealers and filter manufacturers. As such, he held a high position in the ranks of San Francisco's jobbing lead-

L. SIEBENHAUER.

ers men. Previous to that the deceased was a well-known figure in the conservative circles of both California and Nevada. He was one of Virginia City's old timers, conducting a cigar business in that city for many years. Returning to the Bay, he became interested in cigar manufacturing, eventually entering the wine and spirit trade by becoming one of the founders of the former well-known liquor house of Myerfeld, Mitchell & Siebenhauer, which, after his withdrawal from the partnership, became Myerfeld, Mitchell & Co. The deceased was the soul of honor and died highly respected and deeply mourned by all his many and various business connections.

Mr. Siebenhauer leaves to mourn his loss a widow and three children, two sons and a daughter, aged respectively 26, 23 and 17 years—besides a large circle of friends and acquaintances, many of whom date from the first entry into business life in this State.

The business of the house he represented will be continued along the same lines.

Milton S. Hoffheimer

MILTON S. HOFFHEIMER of [illegible] died on [illegible] the month following an operation for appendicitis. The deceased was born on a trip to the East and had gone for the purpose of placing one of his daughters in Bryn Mawr College, near Philadelphia. He was formerly known to a number in the jewelry line carried on [illegible] years. He was a man in the prime of life, full of energy, enterprise and push to [illegible], and his sudden demise will be deeply regretted by all who knew him.

Joseph Perelli-Minetti

JOSEPH PERELLI-MINETTI, one of the well-known vineyardists and wine judges of Sonoma County, died on the 13th inst. as a result of a runaway accident. Deceased Minetti was a native of the Province of Salerno, Italy, and was 58 years of age. He was a soldier under Garibaldi, enlisting when but 18 years of age, and participating in the battles of Montevideo and Lombardy. He was decorated for valor displayed in many engagements. The deceased was the pioneer of the wine industry at Apulia, in the south of Italy.

Review of Merck's 1907 Index

[Third edition.]

An encyclopedia for the Chemist, Pharmacist and Physician, stating the names and synonyms, source of origin, chemical nature and formulas, physical form, appearance and properties, melting and boiling points, solubilities, tests for purities and methods of testing, physiological effects, therapeutic uses, modes of administration and application, ordinary and maximum doses, incompatibles, antidotes, special cautions, [illegible] keeping and handling, etc., of the chemicals and drugs used in pharmacy, medicine, and the arts, 172 pages. Bound in cloth. New York. Merck & Co. Obtainable at most of chemists upon receipt of 25 cents to cover expenses [illegible] to editors.

The general scope and character of this book are made sufficiently plain in the subtitle. It is a Chemical Encyclopedia, wherein Dalhousie takes in all possible chemical conditions. Merck's 1907 Index deals itself to the chemicals and drugs actually on the market, giving in regard to them information that compares to Dalhousie's

Would Have High License in Oakland

THE Oakland Council are considering a proposition providing that the number of liquor licenses shall be limited to the number issued when the ordinance takes effect. Within that district bounded by Brush, Twenty-second and Harrison streets and the water front on the south, the number can not be more. For saloons outside of this territory the fee is fixed at $400 as at present. For restaurants with a bar the license shall be $500, and without a bar $300. A restaurant is defined as a place where hot meals are served. The present fee is $600, all saloons and restaurants selling liquor.

This is certainly a step in the wrong direction, being not only a move for the creation of a monopoly, but an increase of revenue. It should fail of passage.

LASH'S BITTERS
TONIC LAXATIVE

Western Distilleries, Agnew, California

PROBABLY there are now only a few remaining in the State who personally knew that warm-hearted and liberal pioneer, James Lick, but there are many who will recollect that for a number of years he lived near San Jose and there erected a building, first used as a paper mill and afterwards as a flour mill. If the worthy old philanthropist could revisit this earth now he would be very glad to find that this same mill building, much altered and enlarged, had been utilized as a distillery, which produces the highest class of alcohol and some by-products, from the refuse of the cane sugar refineries, thereby adding much to the wealth of both nation and State. In an article upon this subject published some months ago in the *San Jose Mercury*, it is pointed out that before this distillery started, this refuse, known as "molasses" and also as "black strap," was of no use and "that it was a problem in its way as to how it could be disposed of without contaminating streams or becoming a nuisance. The larger the sugar plant the greater the problem, but the distiller has solved this question, and from a hitherto worthless by-product brings millions of revenue to the Federal Government."

The above statement is true as far as this country is concerned, but it must be remembered that the industry of extracting alcohol from molasses has been successfully carried on in France for a considerable period. It was therefore to France and French machinery that the enterprising men who initiated this business at the old Lick mill building in Santa Clara County naturally turned to insure the success of this new departure in distillation on the Pacific Coast. The first company was incorporated in 1901, and was known as the Union Distilling Company, which name was changed in 1905 to its present title—the Western Distillery Company. Since that date no changes of importance have taken place in the management, and the business has been increasing rapidly in importance and extent.

The corporation as it exists to-day is formed as follows: President, Leon Boequeraz; vice-president, Henry Brunner; directors, Charles de Guigne and E. J. de Sabla Jr.; general superintendent, T. A. Brangier; traffic and city manager, J. D. Frey; assistant secretary, I. W. Levy.

While it is impossible in this article to enter into details our readers will easily understand that with an up-to-date management, comprising the best talent to be procured in Europe and this country, alterations and improvements in the plant have been made from time to time, until this distillery has acquired the reputaion of being one of the best appointed and most perfect of its kind in the world. In fact, it has now been so enlarged and perfected that its output has been more than trebled, and the new French still, but recently installed has enabled the Western Distillery Company to handle all the sugar refinery refuse on the Coast. There are five refineries—two, the California-Hawaiian Sugar Refinery at Crockett and the Western Sugar Refinery in this city, handling the product of cane; and three, the American Beet Sugar Company, the Union Sugar Company and the Los Alamitos Sugar Company, manufacturing sugar from beets. The distillery also uses from 10 to 12 cars weekly of grain, received from various parts of the State. The location of the old Lick mill has been found fairly convenient and a spur track, tapping the Southern Pacific Railroad at Agnews Station, enables the company to obtain the molasses from the refineries named and ship its products without trouble.

Distillery of the Western Distilleries Co., Agnew, California.

To convey the molasses to its destination, tank cars, similar to those used to carry oil, belonging to the company, are employed. On arrival at the distillery it is run into an underground reservoir, from which it is pumped into four immense iron tanks, standing apart from the main building, holding about 500,000 gallons apiece. The amount received averages

about 2000 tons of barley a month, enough to keep the plant as now existing running to its full capacity, but of course as soon as a further supply of refuse is obtainable steps will at once be taken to arrange for its utilisation. From the big outside tanks the molasses is pumped into the fermenting receiving tank on the old mill, and from there to a tank on the fourth floor of the building. It should be mentioned here that to improve the flavor of the alcohol produced, a good quantity of corn or grain mash is used. This is passed with the molasses to the fourth floor tank, and together with it flows into a tank on the third floor, where the compound is steamed with wort and has air pumped through it to insure proper boiling. On the second floor is the yeast tank. Here the yeast, impregnated with various salts to nourish and invigorate it, is mixed with a certain proportion of the liquid here technically called "beer," and really looks something like porter, which flows into the yeast tank from the tank on the floor above.

This yeast mixture, amounting to 3000 gallons, is then conveyed by pipe to one of the many 25,000 gallon fermenting vats upon the first floor. This vat is then filled up with the mixture from the third floor tank, and when full the necessary fermentation takes place. We take the following description

W. [illegible] Locomotive Company's Four [illegible] Mogul on Testing

of the fermenting room from the *Mercury*, the correspondent of which paper saw it thus says:

"These vats are most interesting. They are filled with a seething, boiling dark brown fluid. It is seething and boiling not the gas which is innumerable small bubbles rises to the surface of these gigantic tanks is not steam, but carbonic acid gas. If one of the workmen should fall into a tank, filled within three feet of the top with the seething fluid, he would be asphyxiated by the vapor above the surface, and be dead before his head went under."

The deadly nature of this gas can be easily understood when

[illegible] plot of ground, and in fact that only uses for it are [illegible] every day, it will be readily understood that this [illegible] product has a very considerable value, and one which is likely to increase rather than diminish. Laws have been recently passed making this denaturized alcohol free from [illegible] practically becoming of great use in the world's manufactures, and that produced at Agnews is bound to prove a boon to California.

The refuse from the stills is sure to greatly add to the income of the company and the wealth of the State, by its value [illegible] fertilizer, and [illegible] tons per day, which is the output of the distillery, must also prove a valuable by-product. This refuse is first mixed into a very thick paste with water, and certain chemicals are added to cause it to dry [illegible] thoroughly when baked. At the fertilizer house, a short distance from the mill, there is a range of 12 immense ovens, each able to contain 8 to 10 iron carriages running upon rails. In them the thick paste is placed, and one by one they are run into the ovens. When the fertilizer is thoroughly cooked, the carriages are run out again, and it is found perfectly dry and friable, and in good shape for use on land. In this condition it contains 4½ per cent of nitrogen and 20 to 22 per cent of potassium oxide, and is shipped to manufacturers of special fertilizers, to be by them mixed with other varieties of plant food and thereby specially fitted for the manifold wants of the farmer, horticulturist and viticulturist. By the production of this fertilizer this distillery is also doing the State a valuable service.

It had been shown in the foregoing description of the Western Distilleries plan, that by converting an otherwise useless refuse into three merchantable substances, the corporation in question had enriched both nation and State. It also gives steady employment to nearly 100 high class scientists and mechanics, and maintains a first class cooperage. Of course, the finest hand made packages are necessary for the shipment of alcohol, and these are all made on the premises. The remarkable purity of the Agnews alcohol is proved conclusively by analysis. In 1905, Professor Hilgard made tests which showed that it contained .23 of one per cent of fusel oil as against .95 of one per cent in the product of Eastern distilleries, or .62 in favor of the California alcohol. In 1907 Professor Twight made further tests showing .3 of one per cent, or only a trace of fusel oil, as against .85 to .90 of one per cent in Eastern alcohol. The output of the distillery since the installation of the second still is about 150 barrels of alcohol and spirits per day, which finds a ready sale among druggists and the wholesale liquor trade all over the country. There can be no limit to the future demand for a spirit shown by Eastern experts and the United States Pharmacopia to be purer and superior to any other alcohol and spirits made in the country. As it is, the company is now paying a greater sum in taxation than all the other tax payers in the State combined. Under these circumstances we must certainly look upon these gentlemen, who, by their liberal outlay of capital, business enterprise, scientific knowledge and mechanical ability, have done so much for the development and welfare of California, as public benefactors. We feel sure that the production of such pure alcohol by their method is bound to prove remunerative, and that in the long run the Western Distilleries Company will be well repaid for the good work it has accomplished.

Honor to a Californian

REINSTROM Brothers, of Cincinnati, have done honor to a Californian by appointing him their Pacific Slope Agent, in the place of their tried and successful representative L. Sibenhauer, lately deceased, P. Jurgenson, a native son, born in this city in 1880 and graduated in our high school, has been selected to take the place of this faithful and much appreciated agent. After a term in a local business college, the subject of our sketch, entered the employment of Rheinstrom Brothers, and was under the direct management and instruction of Mr. Siebenhauer for eleven years. Therefore all the business experience he has gained has been derived through the late regretted representative of that firm.

In spite of his youth, Mr. Jurgenson is a happily married man and father, and heartily believes in the Rooseveltian doctrine "of multiplying and replenishing the earth." In a recent interview he stated that he should carry on the business upon the same conservative lines and principles which had proved so successful in the hands of his predecessor, and beloved teacher, the late S. Siebenhauer. All that he had to ask for was the consideration and continued good-will of the trade.

The San Diego Consolidated Brewing Company has incorporated to manufacture malt, lager beer, ale, etc.; to buy, lease and contract for buildings, machinery, and all necessary paraphernalia for the conduct of the business. San Diego is the principal place of business, with capital stock of $500,000. Directors: J. Henry Zitt, Kate Zitt of Los Angeles, George J. Stadler and Kate Stadler of San Diego.

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SAN FRANCISCO, CAL. · LOUISVILLE, KY.

PERSONAL MENTION AND NOTES.

Ruscom, Fisher & Co., notwithstanding the dull times that have followed the devilish street car strike, have continued to sell large quantities of Kennel Club whisky, and their other specialties, such as Sportsman's Scotch whisky, etc. Owing to the unsatisfactory trade conditions, the house have not made any effort to extend business, but have devoted their attention to taking care of the large trade they have built up.

The season has arrived when one's thoughts tend towards rubber goods calculated to keep out the wet. The Goodyear Rubber Company at 573 Market street are the best equipped of any institution in the market for furnishing everything made of rubber. They carry the greatest variety of rubber clothing and foot wear, as well as all classes of rubber goods used in the wine, liquor and brewing industries. Furthermore, their prices, like the quality of their products, are highly satisfactory.

Business with the Napa and Sonoma Wine Company has been of very good volume during the dull season, and notwithstanding many adverse conditions, their Eagle Brand of wines enjoys deserved popularity among those who are connoisseurs of good things vinous. These Eagle wines represent the most careful selection of the various types grown in the different counties of California noted for their fine red wines and sauternes, white wines and Rhine wine types, and sweet wines, respectively. These wines are guaranteed under the Pure Food Law to be absolutely pure.

The Paul Masson Champagne Company of San Jose are enjoying a satisfactory and deservedly increasing business. These champagnes, which are the acme of the California product, are of exceptional high quality and are meeting with a very gratifying reception, not only on the Coast, but throughout the East wherever they have been introduced. Mr. Masson reports that the present vintage is a highly satisfactory one, the grapes from which the champagne is made having throughout the vintage shown the required amount of sugar and the fermentation having been perfect. The champagnes made from this vintage, under these conditions and barring unforeseen accidents, should be of high quality.

Arnold Poppic, who for the past eleven years has been identified with Charles Meinecke & Co. as a salesman, has severed his connection with the house. In the future he will devote his energies and abilities to the promotion of sales of California wines. Mr. Poppic has entered into a contract with Wm. Hoelscher & Co. of this city to have the exclusive sale of the well-known I. de Turk wines, his territory extending from Denver to New York. Mr. Poppic was one of the most successful salesman of imported wines and liquors on the Pacific Coast, and made a record which will stand for a long time to come. Messrs. Wm. Hoelscher & Co. and the California wine industry generally are fortunate in securing the services of this successful young salesman in the interests of the wines of the Golden State. We wish him success and feel assured that he will attain it.

American Mercantile Company's Success

THE readers of the REVIEW have at various times found in our columns the mentioning of the American Mercantile Company as importers of wines and liquors and foreign delicacies, and it is gratifying to report to-day their continual increase of importations. As noted from custom-house reports, they recently received large shipments of such goods as Bunnahabhain Scotch Whisky, distilled by the Highland Distilleries Company, Islay, Scotland; Messrs. Allman & Co.'s Irish Whisky, distillery located at Cork, Ireland; and also Old London Dock Jamaica Rum, refined in the London docks. Every month, since they have become Pacific Coast agents for Messrs. T. B. Hall & Co., Liverpool, shipments of their well-known Ale and Stout, in quarts, pints and nips, come into port, and we learn that every importation is readily taken up by the trade and sales for delivery on arrival as far ahead as February next have already been booked.

Every jobber on the Pacific Coast has been interested and now successfully handles P. Garnier's Cordials, Legler Pernod Absinthe, Hills & Underwood's Tom, Dry and Sloe Gins, as well as Orange Bitters, not to forget P. Van Der Kamp's Holland Gin and C. Chazalettes & Co.'s Italian Vermouth and Cazalis & Prats' French Vermouth, both kinds in cases and bulk, and of all these brands the American Mercantile Company, through Messrs. Julius Wile, Sons & Co., New York, as general agents, have for many years been the Pacific Coast representatives.

If any wholesaler or jobber wishes to place orders for direct importation for J. F. Piury & Co.'s Port, St. Mary's, Spain; Sherry Wines, Nicolas Gomez, Sevilla; Malaga and Muscatel Wines, or Nicpoort & Co.'s, Oporto Port Wines; D'Ali & Bordonaro Sicily Wines, or for Spanish Ports of Augusto De Muller, Tarragona, or for French Ports of Louis Koester & Co., Cette France; for Madeira Wines of Krohn Bros. & Co., Funchal-Madeira, they will receive the very best attention, and can be assured that the price and quality will be satisfactory in every respect.

It may be of interest to the wholesalers on this Coast to know that the company have recently added to their line of agencies the Royal Canadian Whisky, distilled by the Hamilton Distilling Company, at Hamilton, Ontario, and bottled in bond there under the supervision of the Canadian revenue officers. Nothing less than 5 year old whisky is bottled and shipped to this country, for which the government stamp is guarantee.

L. Finne and son were down from Calpella Monday on a business visit. Mr. Finne reports that he is busy making wine and that the crop is a good one, although not the largest on record. He is pleased to note the increase in the acreage of vines in this county and states that they will be a great source of revenue in a few years.—*Ukiah Press.*

CARL SCHALITZ, President M. H. LEVY, Manager

Pacific Copper Works Inc.

Branch of Sanders & Co's Copper Works, San Francisco, Cal.

649 North Main Street Los Angeles, Cal.

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COMPLETE PLANTS FITTED OUT

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Crushers, Stemmers
and Must Pumps

Toulouse & Delorieux

489 Eighth St., San Francisco, Cal

OF INTEREST TO RETAILERS

We Want No Trades Union Mayor

THE stricken city of San Francisco is in the last throes of the struggle to free itself from the destructive domination of trades unions in the municipal government. The city has had four years of Ruef Schmitz and a boodling board of Supervisers and every vested interest has paid a mighty penalty therefor.

Despite the fact that Schmitz and Ruef twice led the labor union party into deep disgrace and used them solely as cat's paws for boodling purposes, the labor union men allowed themselves to be again led into politics by one no less disreputable than the notorious "Pinhead" McCarthy. As a matter of fact nobody can afford to have McCarthy elected excepting McCarthy and Eugene Schmitz, at the County jail, and other job chasers who are common followers of the gentleman from the docks of Liverpool who has the nerve to declare that San Francisco owes him a job as Mayor.

There is a certain element in the retail trade who favor McCarthy for the sole reason that they look for the widest kind of a "wide open town." They would undoubtedly get that kind of municipal government, but McCarthy's election would bid for the hardest times this city has seen since the soup house days of 1893. The good of the trade would not be fostered by the kind of government, aforementioned, and we feel safe in saying that either of the other candidates, Taylor or Ryan could be safely counted upon to deal with the trade fairly and honestly. Furthermore the election of either of these men would give the people of San Francisco a government representing all classes instead of a representation of one class, as in the event of the election of McCarthy. He represents less than any other leader of trade unions in this city and we are satisfied that the results of the election will show that his votes came from the rougher elements in those organizations, and that he will be defeated by the intelligent, and self respecting, law abiding working men.

It is certainly not to the interests of the decent saloon men to lend any assistance to the McCarthy movement.

"Bacicin," king of the mixologists among the Italian members of the White Coat Brigade, has returned from a trip to the old home in Italy. He is back at his former station with the house of James Raggi, at 624 Montgomery street, where he continues to pass out the highest class of mixed beverages.

Sacramento Going Wrong

SACRAMENTO, which is particularly noted for its production of good beer and good wine, as well as for mosquitos and bad climate, is seeking further notoriety and obtaining it. At this late day the Capitol city is seeking to ape the rule of Los Angeles in the limiting of retail liquor places to a certain zone. In the case of the Orange city the fanatics evolved the idea at an early enough date to make it no particular hardship upon the then existing trade to confine it to certain sections of the city. The proposition was not a fair one viewed from the point of honest business dealing, and the Los Angeles trade have fought the proposition with more or less success for several years past.

Now comes Sacramento where business men have been permitted to establish themselves throughout residence portions of the city, and to make a business and livelihood for themselves and families, and proposes by vote to deprive these men of their established business by the power of the fanatical ballot, leaving them with no redress or recompense for the destruction of their property and business.

There is neither right nor reason in this proposed movement and we are pleased to note that the German population of Sacramento have indignantly protested against this infringement of the rights of citizens and that the trade unions as a body have passed resolutions condemning the proposition. The latter condemn it on economical grounds, namely that the three largest employing establishments in the city are engaged in the manufacture of wine and beer and that they give employment to a large number of people whose livelihood would be endangered by the success of the intended curtailment of territory in which wines and liquors can be sold at retail.

The Los Angeles idea is that of the Eastern "long hairs" with one lung and a taint of the rabies, with reference to the liquor traffic. Sacramento however, is populated by Californians and efforts like this to destroy great home industries is not Californian by any means, and we hope that this hidebound effort will meet with the failure it deserves.

Will Vote to Reduce License

THE proposition to reduce the San Francisco retail liquor license from $500 to $400 per year will appear on the ballot at the coming election. The proposed ordinance is in the lower right hand corner of the ballot and can be found readily. It goes without saying that the trade and their friends will stamp their (x) mark opposite the word Yes, which is for the reduced license.

Headquarters

For Ex[illegible]y
Who Lu[illegible]

Good Things

The Yellowstone
22 MONTGOMERY ST.
San Francisco
JIMMY TWOMEY ED. BORREMANS
COLD LUNCH

FERRY CREAMERY

The Handsomest Restaurant in the City
Good Clean Service and Popular Prices

18 MARKET STREET, Just above Sacramento

In conjunction with our restaurant we have the most complete Bar in the West.

KILBORN & HAYDEN, Props.
18 and 20 MARKET STREET

Thos. J. Walsh & Co.

WINES and LIQUORS

15 Powell Street *San Francisco*

DUNCAN SPRINGS
NATURAL MINERAL WATER

From Hopland, Mendocino Co., Cal.

DUNCAN

BOTTLED ONLY BY THE

Duncan Springs Mineral Water Co.

Under New Management

L. J. McGINN, Mgr., 144 Valencia Street, San Francisco, Cal.

J. F. ROSSI

Wines Liquors and Cigars

217-219 WASHINGTON STREET

SAN FRANCISCO CALIFORNIA

JOHN SROUFE & CO.

IMPORTERS OF WINES AND LIQUORS

Fine Kentucky Whiskies

659 and 661 Devisadero St.

Corner Grove

Sole Agents for Slater's Premium Bourbon SAN FRANCISCO, CAL.

THE CABIN

Mixed Drinks a Specialty

1804 Geary St. Near Fillmore

The Chronicle Bar

6 Kearny San Francisco, Cal.

P. W. WOBBER, Proprietor

OF INTEREST TO RETAILERS

Will Strive for Lower License

AT a recent meeting of the Knights of the Royal Arch, held in the new hall in the Nunan Building, 1254 Market street, it was unanimously decided that the organization as a body should work and vote at the coming election to have the liquor license reduced from $500 to $400 per year. In the interest of this movement a card is being circulated which asks for a vote for $400 license and shows the voter how to mark his ticket. This is a matter that is of deep interest to the liquor trade generally. It is possible that by the right kind of effort the desired reduction can be obtained. For the information of those who desire to vote on the proposition, we will say that the ordinance is in the lower right hand corner of the ballot. The card in circulation is as follows:

Vote YES on the $400 liquor license ordinance. Place X opposite YES for ordinance in lower right hand corner of ballot.

Police Commissioners Wrong Again

THE action of the Police Commission in ruling that places where liquor was sold shall be closed to female patrons, may be upheld by reason of the autocratic power enjoyed by this body under the charter, because no one will undertake the tiresome job of fighting the matter to a finish in the final courts.

In other states it has been found that under the constitution a woman has the right to go into a public drinking place and buy a drink. The matter of the propriety of such an act is not the question, but we believe that in making this order they are going out of the bounds of law.

It would seem that the Commissioners are endeavoring to improve the status of the retail trade, but they are going at it wrong end to. What they should do is to make it impossible for the disreputables whose notorious names have appeared in the daily press for weeks past as violators of law and decency, to do any more business as saloon keepers in this city. If this were done they would either get out of town or into jail, either of which would be satisfactory to the decent members of the trade.

Garbini Brothers & Co., in the Montgomery Block, announce that they have received a long-delayed shipment of Galliano, the famous Italian cordial which has recently become so popular in this market. The goods are now ready for delivery and it is promised by the house that in future the supply will be equal to the demand. This golden liqueur, which is marketed in a fancy bottle, the shape of a dwarf baseball bat, has made a hit with the American drinkers. Hence the unusual demand. The Galliano is very palatable as an after-dinner beverage and is an exceptional favorite with the ladies. Messrs. Garbini Bros. & Co., among their other specialties, carry the genuine Italian Chianti wine and their own Italian olive oil. Both these articles won gold medals at the recent Lewis & Clark Exposition in Portland, Oregon.

ALL ALE AND PORTER DRINKERS

Should call for the celebrated

Burnell's Ale and Stout

Brewed from the Best Malt Hops on the Market and used by all the Leading Clubs, Hotels and Bars

Order through any Grocer or Liquor Dealer, or direct from

BURNELL & CO.

1009 Golden Gate Ave.

TELEPHONE PARK 548

San Francisco

BARS FITTED UP ON SHORT NOTICE

OUR FAMOUS [illegible] TO BAR

W. C. KING

MANUFACTURERS' AGENT

Passow and Sons' Bar Fixtures and Billiard and Pool Tables

Show Cases, Hard Wood Interior Finishing

Bank and Store Fixtures of Every Description

1273 MISSION STREET, Bet. Eighth and Ninth Streets

Phone Special 1173 **San Francisco, California**

Telephone Temporary 900

Matt. Grimm

130 Leidesdorff Street

Fine Imported and Domestic
Wines and Liquors

San Francisco, Cal.

"Jellison's"

San Francisco's Most Magnificent Bar

10 THIRD STREET

The Unity

2007 Fillmore St.
Near Post
San Francisco, Cal.

Merchants' Cafe

Choice
Liquors, Wines and Cigars

401 Front Street
Opposite Old Site

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Imported Wines, Whiskeys and Brandies

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San Francisco, Cal.

D. B. Uhte

Wines and Liquors

PH. DE MARTINI

El Dorado

S. W. Corner
Montgomery & Sacramento Streets
San Francisco

THE OLD MINT

OF INTEREST TO RETAILERS

Walsh & Co., of 15 Powell street report good trade. That's all. They are far too busy to talk, and their saloon is crowded throughout the day. It is another bright example of what good management, the best liquors and courtesy of attendants will do, in fact during the busy hours, the crush at the bar testifies to the popularity of the proprietors and the quality of the goods they handle.

Messrs McGimsey & McLaughlin of The Cabin, at 1804 Geary street, had a novel celebration on the restoration of the service of the Geary street line after the road had been tied up by a strike for five months. As the line passes their place they regarded the event as a harbinger of prosperity and very properly celebrated it by breaking a bottle of Clicquot Champagne over the nose of the first car that passed. Business with these celebrated mixologists holds up in good style.

The Ferro-Quina Kidney and Liver Bitters is becoming better known, which is equivalent to saying that the demand for it is increasing. It acts medicinally on kidneys and liver and proves a great tonic for the entire body, giving a good appetite and better digestion. It can be taken either with mineral water or whisky, according to taste. A wine glass of it in the morning will be found to impart a feeling of strength and happiness and an excellent preparation for the labors of the day. This valuable bitters is sold by the D. P. Rossi Drug Company, Union and Laguna streets, and no first-class saloon is without it.

W. C. King of 1273 Mission street is kept busy by the many calls upon him for bar and saloon fixtures, the famous "Rialto Bar" being in great demand in the trade. Liquor men about to fit up a saloon should certainly pay a visit to Mr. King's establishment where he has a fine display of everything necessary to fit up a handsome, artistic and comfortable saloon, besides billiard and pool tables. W. C. King is the successor to the firm of Aiken & King, manufacturer's agents, which for a considerable period has held a high position among Californian business houses, and it will be found that the fine stock on hand is new, up-to-date and well worthy of attention by wine and spirit men about to open saloons, and others in need of store fixtures of any kind whatever.

The Vallejo Hog is Still Rampant

THE Vallejo human hog with a vote and some political influence, is not satisfied with having reduced the number of saloons about one-half and increased the license five times, besides restricting the business hours, is after the unfortunate trade again. The aggregate hog is known as the Municipal League, and it is understood that pressure will again be brought upon the Naval authorities to force the City Council to again reduce the number of licenses one-half and close saloons on Sundays and holidays. If these measures succeed the next step will plainly be a dry town with as many "blind pigs" as there are now blind hogs.

Phone Kearny 368 Cable Address: Garbini, San Francisco

Garbini Bros. & Co.

Wholesale Importers

541-43-45-47 Washington St.
San Francisco, Cal.

CORDIALS OF QUALITY

Try
The Great and Glorious
Galliano Cordial

THE BEST ON THE PACIFIC COAST KEPT BY FIRST CLASS RESTAURANTS, SALOONS and CAFES

AMARO SALUS TONIC
DELICIOUS CREAM CHOCOLATE
OLANDESE STOMATIC

F. GARBINI & SON'S OLIVE OIL
CHIANTI WINE
ALEATICO
ITALIAN CHAMPAGNES

AWARDED GRAND PRIX
ST. LOUIS WORLD'S FAIR
GOLD MEDAL
PARIS MONDIAL EXPOSITION

PHONE MARKET 2848 ESTABLISHED 1886

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BANK, STORE, OFFICE, CAFE AND SALOON FIXTURES

OFFICE AND SALESROOMS
1159-1161 MISSION STREET

Factory, 666-8 MINNA STREET
Warehouse, 1152-54 MISSION STREET
Between 7th and 8th Streets

SAN FRANCISCO

THE SOTOYOME CAFE

PINNELLA & SIMI, Props.

We Serve from 11 A. M. till 2 P. M. a Mercantile Lunch, prepared by an Experienced Chef.

DRINK INCLUDED 25cts.

We Solicit your Patronage.

59 Montgomery Ave.

Bet. Washington and Jackson Sts.
SAN FRANCISCO, CAL.

Market Cafe

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SAN FRANCISCO

John Caley, Prop. Tel. Temporary 2306

CALEY'S

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SAN FRANCISCO

The Dividend Cafe

WINES AND LIQUORS

MERCHANTS LUNCH
from 11 to 2 P. M.

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Proprietor

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JAMES RAGGI.

WINES AND LIQUORS.

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SAN FRANCISCO, CAL.

Phone Temporary 8268

Don Dunbar's

WET GOODS

"AS YOU LIKE IT UNDER THE TREES"

Montgomery St., Between Commercial and Clay
San Francisco, Cal.

JAS. P. DUNNE

1 STOCKTON ST.

SAN FRANCISCO

OPP. MARKET STREET
FERRY DEPOT

Government Orders to Retailers

(T. D. 1185.)

Special tax. Retail liquor dealers.

T. D. 1129 is not to be construed as covering the case of lodges, societies, or other organizations retailing liquor at a stated city or of retail liquor dealers supplying such organizations with liquor in wholesale quantities.

Treasury Department,
Office of Commissioner of Internal Revenue,
Washington, D. C., October 9, 1907.

Sir: In reply to your letter of the 5th inst. you are advised that T. D. 1129 is not to be construed as covering cases of lodges, societies, and other organizations conducting a bar for a stated evening at balls or entertainments, nor is it to be construed as covering the case of a retail liquor dealer who furnishes liquors in wholesale quantities for such organizations, and your action in requiring payment of special taxes as retail and wholesale liquor dealer, respectively, under such circumstances is correct.

Respectfully,
ROBERT WILLIAMS, JR.,
Acting Commissioner.

Mr. H. C. H. Herold, Collector, Fifth District, Newark, N. J.

(T. D. 1249.)

Special tax. Retail liquor dealers.

Retail liquor dealers receiving and transmitting orders for goods in wholesale quantities do not incur liability as wholesale liquor dealers.

Treasury Department,
Office of Commissioner of Internal Revenue,
Washington, D. C., October 9, 1907.

Sir: In reply to your letter of the 30th ultimo, you are informed that if orders for beer in wholesale quantities received by you were turned over to the brewery or wholesale dealers and the beer was shipped direct to the customers ordering, but charged to you, special tax liability as wholesale dealer has been incurred by you. If, however, you merely transmitted the orders and directed that the beer be billed, charged, and shipped to the customers, no special tax liability was incurred by you, even though you received a commission on such sales or guaranteed the payment of the accounts.

Respectfully,
ROBERT WILLIAMS, JR.,
Acting Commissioner.

Coast News

The Supervisors of Sonoma County have fixed the license of saloons outside of incorporated cities and towns at $100 per year. The ordinance will take effect January 1st, 1908.

ON the southeast corner of Montgomery and Washington streets stands one of the landmarks of San Francisco, the old Bank Exchange Saloon, one of the best-known and patronized establishments in the land. Opened in 1852, it was a favorite haunt of the pioneers in early days, and was one of the few buildings in that part of the city which escaped the late disastrous fire. For over half a century, the Bank Exchange has been known for the excellence of its stock in trade. In fact, the best in the market is to be found there, and the bar whisky is always as good and often better than some of the case goods behind it. The present proprietor, genial Duncan Nicol, has run the Exchange for the past 22 years, making a host of friends. He is noted for his warm-heartedness and true democracy, and his customers range from the laborer to the bank president. Tales are told to the effect that after the fire hundreds of former patrons, burned out and penniless, received comfort and assistance from their old friend Duncan. The Bank Exchange is one of the best-managed and successful saloons in the city and well deserves its large patronage, which will never fail as long as genial Duncan Nicol is in command.

THE
PENWICK
PURE RYE

WHISKEY
YELLOW LABEL BOTTLING
GUARANTEED PURE RYE WHISKEY
UNDER PURE FOOD & DRUGS ACT JUNE 30TH 1906.
BY
BERTIN & LEPORI
SAN FRANCISCO.
PACIFIC COAST AGENTS.

WE HAVE NOTHING TO OFFER THE TRADE, EXCEPT
Fine Goods, Square Prices
Honorable Dealing

SOLE AGENTS AND DISTRIBUTORS
OF THE CELEBRATED
"Castlewood" Bourbon and Rye

CARTAN McCARTHY & CO.

Established 1873 — IMPORTERS AND WHOLESALE — Telephone Market 1698

LIQUOR MERCHANTS

450-452 HAYES STREET — SAN FRANCISCO

HOUSE FOUNDED 1[illegible]

BANK EXCHANGE

Back at the same old stand; same old goods; same excellent service. The fire did not get me.

Famous Old Campbeltown SCOTCH WHISKY
Port & Italia, Madeira Wine
Saterac de Forge & Sons' Brandy
DUNCAN NICOL

S. E. CORNER MONTGOMERY AND WASHINGTON STS. SAN FRANCISCO

Kennel Club on Top

The Charles M. Fisher Co.

N. W. Cor. O'Farrell and Fillmore Streets

PHONE TEMPORARY 1556

Gregory Valerro

WINES AND LIQUORS

584 WASHINGTON ST.

COLUMBUS BANK BUILDING

SAN FRANCISCO, CAL.

ORIGINAL

:: Coppa :: Restaurant

Pine St. Bet. Montgomery and Kearny

SAN FRANCISCO

IKE DEUTCH

Cigars, Liquors and Cafe

Junction
Van Ness Ave., Market and Oak Sts.

Phone Special 781 **San Francisco**

ESCALLE'S

California's Most Famous Road House

Finest Wines and Liquors

N. BIEGEL

Phone West 7142

F. L. WAGNER Prop.

The Press

IMPORTED WINES AND LIQUORS

Ice Cold Lager on Draught
Direct From the Wood

Formerly 15 Third Street
Near Examiner Bldg.

1824½ Post Street
West of Fillmore

Madera Hotel

Marin County's
Famous and Handy Resort

C. A. PIGANTI, Prop.
Corte Madera

Take North Shore Ferry

IRVING'S APRICOT BRANDY

THE ROSENBLATT CO. 300-308 SECOND ST. SAN FRANCISCO, CAL.

New York Correspondence.

NEW YORK, October, 1907.

EDITOR WINE AND SPIRIT REVIEW: As the fall season opens, there is a distinct improvement in business noticeable, and the latter end of September was regarded as highly favorable so far as the volume was concerned.

But a tone of pessimism seems to pervade, due to many causes, and although it so far has been, at all events in the East, largely based upon sentimental reasoning, it is producing a strong conservatism which must, ere long, result in restriction of business, if continued.

The high prices for grain and the scarcity and heavy expense for cooperage result in such a high cost for new whisky, that contracts are being placed very sparingly, and distillers may have to carry a larger part of their production for some time. The stringency in the money market, which bids fair to continue and may become even more pronounced, will probably have a tendency to curtail production still further.

The market for whiskies is very firm and many look for higher prices, particularly as new goods will cost so much to make. 1907's and 1906's should certainly be expected to advance, a number of brands being offered as low as 1908's can be contracted for, but financial conditions are such as to restrict purchases.

There is not much encouragement in sight, when political conditions are staring us in the face, all detrimental to the business. Legislation is all aimed against, and not for us. Local option and downright prohibition are the two most important issues threatening us, but there are many other restricting movements with which we have to contend.

Profits are also greatly reduced. The advances in the spirit market have cut seriously into them, houses being unable to raise prices to the retail trade. Everything costs more and competition is keener than ever.

All in all, the outlook is not encouraging. Whilst consumption shows no falling off, business is being carried on under continually increasing difficulties. Agitation against the whole interest is raging more violently than ever and the trade are not showing an united front in fighting it.

The local California wine market continues firm, although featureless. There has been no unusual demands for large shipments, most orders being principally confined to immediate requirements.

With all reports from California as to the prevailing high prices offered there for raisins, presaging a restriction of the quantity of grapes to be used for wine-making, we would seem warranted to anticipate higher prices for the older vintages.

While this possibility is not so generally discussed, still in some quarters it is looked upon almost as a certainty.

The cooperage question is also one of considerable moment, and if for no other cause, at last this is likely to advance prices some within the next two or three months.

Recent dispatches from France tell of a threatened rising among the Champagne growers and their refusing to pay taxes unless the French Government protects their industry against unfair competition.

The Minister of Agriculture recently issued an order authorizing the sale of sparkling wines without obliging growers to specify to what extent the gas in the bottle was due to the addition of carbon and not to natural fermentation. According to M. Valle, Senator from Marne, this enables producers of ordinary sparkling wines to sell as champagne what is not champagne at all.

Genuine champagne is grown only in the Department of the Marne and the adjoining district. It is obtained by a special method of cultivation costing from $2000 to $4000 an acre, without reckoning the large quantities of manure required every year.

Growers ask that only wines produced in district wherein this special form of cultivation is practiced shall be entitled to rank as champagne. Already they have begun to organize for united action in the event of failure to obtain the desired satisfaction. The inland revenue statistics show that last year the district produced 33,171,395 bottles of champagne, of which France consumed less than one-third.

Overshadowing even the Moroccan situation is the close attention that has been paid to it by the Bourses, the press and the public of Southern Europe, has been the approaching vineyard harvest in the great wine-growing district of France, Italy, Spain, Austria-Hungary, the German Empire, Portugal, the Crimea and the Macedonian States.

Considerable uneasiness has been felt, particularly in France and Portugal, where the situation presents certain disturbing elements that may lead to an industrial crisis. This has been aggravated by the heavy floods, which all but inundated these sections in the latter part of September.

In the district of Montpellier, France, the rivers suddenly overflowed their banks and converted the surrounding lowlands into vast lakes. All the wine districts in the Midi were under water, in some places reaching a depth of twelve to fifteen feet.

The flood was the worst since 1858. Many lives were lost, railroad communication interrupted, and general havoc prevailed.

Heavy rains around Malaga, Spain, brought great desolation, not alone to the city, which was almost isolated for days and was entirely without gas or electricity, but the surrounding country. Famine was added to the other miseries.

Reports from the valleys of Andalusia tell of great floods there, and the wine crop totally destroyed.

Holders of whiskies are averse to selling them, not particularly because they look for higher values, but because they expect a real demand for them for their own use. The increased cost of living is a topic continually discussed and written about. The effect of the Pure Food Law does not seem to be considered, but it is probably largely the cause.

The prohibition of artificial and cheap substitutes has eliminated many products and caused a greatly increased demand for the straight, unadulterated article. This applies to many lines of business besides the wine and liquor business, and is no doubt a contributory cause of high prices in general.

The wave of prohibition which is sweeping over the South, and in many portions of the Middle West, is a very serious matter. It certainly is most peculiar that, notwithstanding the consumption of liquor shows no falling off, large numbers of people vote against it.

A number of reasons are assigned to account for the existing situation, no doubt all having some basis in fact, and taken together, they form a barrier difficult to overcome. Some say politics is largely responsible, and certainly in some sections it looks greatly like it. In the South, the restriction is said to be

principally aimed against the negro, the white population sacrificing its rights in an effort to prevent the negro from obtaining liquor. The prospects of the South is also given as a reason, the various municipalities obtaining funds easily by taxation, thus rendering the saloon license less unnecessary.

A hundred and one reasons are given, but one that has largely account for the success of the anti-saloon element, is to be found in the fact that little, essential effort is made by the wine and liquor interests to combat it. The fight is made [illegible] — the arguments are all against the wine and liquor business, and many a good fellow votes against it because no effort is made to get him to do otherwise.

A census compilation, published on the 9th inst., shows that Cleveland and San Francisco lead all other cities in the number of saloons as compared with the population. During 1905 there were 3280 saloons in San Francisco. In Cleveland there were 3177 saloons. In the same year, New York has 10,770 licensed saloons, with 1950 grocers and 670 druggists authorized to sell liquor.

By a decision of the Kentucky Court of Appeals announced on October 30, shipments of whisky and other liquors from points outside the State to points within prohibition territory, are held to be interstate commerce, and the carriers are not amenable under the legislative act of 1906 imposing a penalty for so shipping.

The decision is reversed at a judgment of the Polk Circuit Court in the case of the Cincinnati, New Orleans and Texas Pacific Railway Company versus the Commonwealth.

In a local option election, a few days ago, McLean County, Ky., went "dry" by a majority of 1076 votes. This leaves 19 of the 119 counties in Kentucky "wet."

Richard M. Hotaling a Fine Tragedian

Notwithstanding he is at the head of such institutions as A. P. Hotaling & Co., gas and electric and railroad companies, Richard M. Hotaling has time and taste for dramatic effort. A few days ago an entertainment was given at the famous Greek Theater of the University of California. In speaking of Mr. Hotaling's part on the programme, the dramatic editor of the San Francisco *Chronicle* said:

When the lights at the Greek Theater were finally turned down last night, the freshmen hall fund was augmented by several thousand dollars; Richard Hotaling had vindicated the frequently voiced contention of his many friends and admirers that he is an actor of great ability, and the production of Ippolito D'Aste's "Samson" passed into history as one of those notable dramatic events for which the University of California is becoming famous. The role of Samson affords unlimited scope for elocutionary effect, and Hotaling was able to do full justice to it in this respect. His voice is an ideal one, a big, sonorous basso, and his phrasing of the long blank verse speeches showed admirable technique. He was also to give Samson that dignity of bearing which is associated with the popular ideal of the character. In make-up, personal appearance and stage-presence, Hotaling was all that could be desired. I doubt whether there are many professional actors who could equal the performance he gave last night. Certainly, in the opinion of the members of the Bohemian Club, who were present in large numbers, Hotaling has no rival in the role. Excelsior Division declares that he predicted Hotaling to the national Democratic nomination, Thomas Smith, and I heard one shrewd Democratic

A Great Malt House Completed

THE [illegible] Brewing Company [illegible] Union, which was destroyed in the great conflagration of that city, have reconstructed their plant and now have one of the most complete and up-to-date malt houses in America, with a capacity sufficient for many years to come. The new malt house, which is the [illegible] to be occupied, both material and labor, and is [illegible] three storage bins with [illegible] and is [illegible] having [illegible] with the [illegible] lines worth of orders on their books before they [illegible] of grain. No further comment is necessary, except to say that the enterprise is that of the [illegible] the Southwest. The location is [illegible]

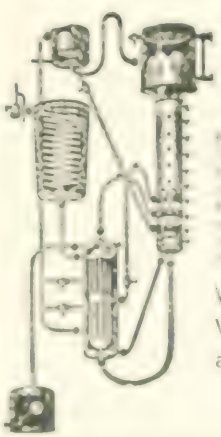
An Ideal Vintage

President [illegible] of the Italian-Swiss Colony states that the vintage in the dry wine district was a perfect one in every particular. In Sonoma County the crop was [illegible] per cent greater than last year. Owing to the ideal weather, grapes reached the [illegible] in splendid condition, and practically no loss from moisture. The wine [illegible] in the vineyards, and the soundness of the grapes was very great. In [illegible] the cool weather kept the grapes [illegible] but in the fermentation has been perfect, since all have made [illegible] a fine quality, having a rather high fixed acidity and very [illegible] volatile acidity, with rare body and good color. Mr. [illegible] that from the information received to [illegible] conditions would be found about the same in all Coast Counties.

Would Put Sunday Lid on Stockton

A BRANCH of the "Fans" in Stockton, a place [illegible] where the great majority of California's [illegible] [illegible], [illegible] on a [illegible] to make that good old respectable, orderly, [illegible] and [illegible] city a [illegible] residing community. There is no reason or right in such a movement in such a place, because the blue laws [illegible] [illegible] observations ago. The Governor, [illegible] is one of the greatest producers of wines and brandies in the world, [illegible] one of the large quantity of [illegible] Thus Sunday closing [illegible]

Pacific Copper Works



573 MISSION STREET SAN FRANCISCO

L. Wagner & Sons

[illegible] LATEST IMPROVED CONTINUOUS DRAWOFF STILL

Wagner's New Specialty Wine Filter and Pasteurizer are in great demand.

Vineyard and Cellar

Six Wineries for West & Son

THE West Winery Company have announced the proposed construction of six new wineries for the Lodi section. The buildings will be located at various points all through the wine grape district in the vicinity of this city and will be completed in time to handle the crop of 1908.

The new buildings will be more in the nature of receiving stations than wineries. While the grapes will be crushed in the new stations, the output will be shipped to Stockton to be manufactured into wine and there aged.

The lack of cars for shipping grapes to the big winery at West's station this season and last, is said to be the reason that has induced the West people to increase their outside cooperage capacity.—*Lodi Sentinel.*

Good Prices in Sonoma

GRAPE prices this year ranged over a wide territory, the market opening at a stiff figure but apparently not many of our growers were wise enough to dispose of their crop at this price or else the opportunity was not afforded them. The market opened with offers of $28 and at this figure a number of growers disposed of their crops. But this tempting offer did not rule long and once noised around among the growers further inquiry developed that the price no longer prevailed. At first buyers were numerous and the entire section was canvassed and contracts made ranging in price from $26 to $28. Later prices began to fall and reached the level of those offered by the Wine Association and the Italian-Swiss Colony, namely $20 and $22, with an additional offer of one dollar per ton for delivery. However, it is safe to state that the average price paid ranged from $23 to $25 and at these prices a majority of the crop sold at. At present indications the crop is going to turn out a good fair yield and the quality of grapes is far ahead of other seasons. *Healdsburg Enterprise.*

Grape Trust Collapsed

LODI, October, 1907. The attempt on the part of some prominent growers of this locality to boost the market for their wine grapes and the sudden disappearance a week ago of a number of buyers of Lodi wine grapes for outside wineries, has given rise to no end of speculation, in which is combined a few sensational charges.

In past years Lodi has been the scene of a competitive collection of winery representatives from different portions of the State, with the natural result of lively bidding for wine grapes, and consequently better prices to the growers. Early this season, however, when West & Son of the local winery made a canvass of this section and quoted the following prices: Zinfandel, $16 per ton; Mission, $14; Berger, $15; Alacanta Boucha and Petit Sirrah, $19. The growers declined, saying they were being offered as high as $19.50 and $20 a ton for their grapes. They also refused prices of $18 and $18.50 from outside buyers for the same variety. West was paying $16.

The prices of the growers were never reached by local or outside buyers and consequently the local trust went up in smoke, but the saddest feature of the entire scheme is the fact that those who claimed to have had offers of $19.50 a ton for their wine grapes are now unloading at West's wineries and accepting without a murmur West's check for $16 per ton.

Grape Growers Sued For Damages

Five cases were field in the Superior Court Tuesday afternoon. Four of the actions are for an alleged breach of contract, and the Italian Swiss Colony of the winery at Lemoore is the plaintiff. The complaints allege that there was a contract with the defendants in the different suits to sell a crop of grapes to the plaintiff for a period of five years, and that the contract has been broken. The following are the defendants and the amounts for which they are being sued: Susan Shore and J. H. N. Leggitt, $3000; Lenore Beal and W. H. Beal, $3000; John Heinlen Co., $2500; R. M. Blowers, $1900, and Styles McLaughlin, $1500. F. J. Walker is attorney for plaintiff.—*Hanford Sentinel*, October 2.

Want Another Winery

J. E. CURRY and George Kettelman are endeavoring to interest a number of vineyardists in a new winery building, to be located on the Kettelman Lane two and one-half miles southeast of Lodi, Cal.

Vineyardists whom these gentlemen have approached concerning the establishment of the proposed enterprise have promised support, and without doubt, the promoters say, that the winery wil be built in time to handle next year's vintage.

The point of location for the proposed winery is in a thick wine grape district and would be convenient to the growers of that section.

The stock in the concern will possibly be limited to 1000 shares representing 1000 acres of vines. This amount of grapes at a minimum average of five tons to the acre means a cooperage for 525,000 gallons of wine.

Grape Vine of 700 Feet Yields Half Ton

STOCKTON, October 8.—What local experts call the largest and most profitable grapevine in the State has been discovered on the ranch of Asa Van Valkenberg, who lives northeast of Acampo, in the sand loam country.

It is a mammoth Mission vine and this year alone produced close upon half a ton of grapes, the actual weight being 961 pounds, which sold to the local winery at $14 per ton, netting the grower $6.72 from the vine. This is an exceptional record. The vine is trellised upon a fence, one branch extending 700 feet from the main stalk. Every indication is that the soil for a distance around the big vine is of peculiar composition and will produce a mammoth vineyard by the end of two more seasons.

Concrete Winery at Glen Ellen

FRANK LEMOINE'S new concrete winery at Glen Ellen has been completed and ready for operation. Its sixteen fermenting tanks each are capable of holding 3500 gallons and five storage tanks of a capacity of 25,000 each. The tank walls are solid masonry two feet in thickness.

This is the third winery built on the site, the former two having been destroyed by fire, and Mr. Lemoine shows commendable pluck in raising his property repeatedly from the ashes. He expects to turn out 100,000 gallons of wine this season.—*Santa Rosa Report.*

Good Conditions in Livermore

LIVERMORE, October 1.—With prices satisfactory, the weather favorable, grapes ripening well, the season's vintage is promising in the Livermore Valley. There is abundance of tonnage this year, which insures good circulation of cash and prices. In most of the vineyards the yield is 30 per cent above that of last year. The following prices prevail: Zinfandels, $22.50 to $24 a ton; Carignanes, $20 a ton, and Sauternes $25 a ton.

G. B. Bartolini, who some time ago sold out his extensive vegetable business here and went to Italy, is back again, and says that after all, the Golden West beats Samo Italy. He will engage in the vineyard business, and will raise a class of grapes which will make the kind of wine for which his native country is famous.—*Woodland Mail.*

A trip through Alexander Valley reveals some interesting sights to the traveler these days. Everywhere people are busy gathering crops, and the wineries are running full blast. N. F. Mock has just added ten new tanks to his cellar of 40,000 gallons capacity each, and this gives him a total capacity of 250,000 gallons. The cellar has been full already this season and he is shipping some wine in order to handle the balance of the crush. Mr. Mock has one of the largest private wineries in the valley and is doing an immense business this fall.—*Santa Rosa Republican.*

Cashier Harry F. Black of the Bank of Geyserville, who was here Thursday morning, spoke enthusiastically of his section of the country. Crops have been splendid there this season and prices are good. Everybody is happy and prosperous. Grapes are bringing from $20 to $22.50 at Geyserville to the California Wine Association wineries. At Healdsburg the independent winemakers are paying $20 to $25 per ton for the crop.—*Santa Rosa Republican.*

While A. Seeman & Sons will begin work on the new brick structure, 70 by 100 feet in dimensions, at their big winery in East Petaluma. The big building will be similar in design to the many brick structures already erected by the firm and which cover many acres. The building is for the purpose of housing the large concrete wine tanks just completed by the firm at great expense. Plans for the new building have already been prepared and work on the structure will be under way in a few days, if the weather continues favorable. Many more brick buildings are planned by the firm and the group of buildings when completed will be the largest in the county.—*Petaluma Argus.*

Denies the Allegation

I HAVE little sympathy for the wine-grape growers who are continually collecting West & Son on their method of buying grapes," said a well-known viticulturist to a *Sentinel* representative.

"Don't you know that West is paying higher prices than is paid in any other county in the State for the dry wine varieties? And because some of the growers think he should pay an hundred more than an outside buyer who buys only a limited quantity of grapes an unholy and unjust cry is set up against him.

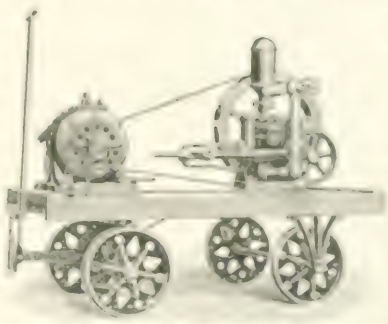
"Let me ask again what the growers of thousands of acres of Tokays would do with their crops if it were not for West & Son?"

"Will anyone else buy them?" put in your interviewer.

"While I am not selling my grapes to West & Son, I believe that firm is paying all that conditions justify.

"These evidences of an open mind," continued the speaker, "that enable me to judge from first principles, as well that the results for the natural qualities of these grapes are to be left hands. Let them get an established wineries. West won't stop them.

"I am not a partisan, but we know that the assertion [illegible] that West & Son keep outside buyers out of the field are unfounded rumors, without any foundation in fact. I do not see it is possible to believe that West could [illegible] fairly treated."—*Healdsburg Tribune & Sentinel*, October 5, 1907.



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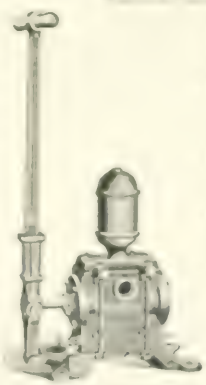

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Experiments With Resistant Stock

PROFESSOR GEORGE C. HUSMANN, pomologist in charge of viticultural investigations for the United States Department of Agriculture, spent several days last week examining and tabulating results obtained from the experimental vineyard on the Wente place.

In conversation with a *Herald* representative Professor Husmann stated that the results from the local vineyard are thoroughly satisfactory and are certain to prove of value to vineyardists. It serves to determine the essential quality of congeniality in resistant stock. The Professor explains congeniality connection by saying that while it is important to know which stock is a success on the particular soil in which it is to be grown, it is just as important to know if this stock is acceptable to graft on for the varieties it is desired to grow.

The congeniality tables prepared by Professor Husmann from the records of the various experimental vineyards give some interesting readings. They show that certain varieties of stock may grow more readily in Oakville than they do in Livermore and be more thrifty in Cucamonga than in Fresno, but when it comes to adaptability to grafting the results are almost absolutely uniform.

To illustrate this, Rupestris St. George is a good stock for the soil of this valley and deceives many growers into the belief that it is good for all varieties of grapes, but the tables show that it lacks congeniality for two of the principal varieties grown in this valley—Semillon and Columbar. Rupestris St. George is excellent for Mataro, but is not so congenial for Zinfandel.

There are three varieties of stock that show 95 per cent and over in the Livermore tables and they are Lenoir, Champini and Mourvetre and Rupestris 1202. They are not adapted to all varieties, but make an excellent general showing.

These are some of the interesting things that Professor Husmann related in the course of a fifteen-minute conversation. He would like an opportunity to discuss these things with the growers.

It would be an excellent idea to hold a meeting of viticulturists at the experimental vineyard so that these points can be practically illustrated. The professor will come at any time desired up to the middle of November, when he returns to Washington. It will be well to hold the meeting as soon as the vintage is over or far enough advanced so that growers can spare the time, so that the benefit of Professor Husmann's advice may be had before stock is ordered for next season's planting.—*Livermore Herald.*

Evils of Sophistication

BUT the competition of those who water their wine is as nothing compared with the sugar product. It is not mother earth that has produced this crisis. It is the misuse of sugar. The vineyard growers of France are unanimous in this belief. Every year the sugar men of the country, according to the estimate of the president of the Chamber of Commerce at Beziers, cast upon the market from 15,000,000 to 20,000,000 hectoliters of artificial wine.

It is sugar that has killed the wine trade of France. Within limits the use of sugar to wine is legal. The wine of the early vintage in many of the departments is green and weak in alcohol, averaging from six to eight degrees. But it can be fortified. Five kilos of sugar per hectoliter will make the green wine similar to that of the later vintage. If the practice of using sugar were confined only to the early vintage there would be little complaint, but it is not. The later vintage is diluted with water and treated with sugar, and enormous quantities of the poorer wine are bought up, doctored and put upon the market at a low price. But this condition is not the worst. An ingenious chemist has discovered that with the aid of sugar an artificial wine could be produced very cheaply. Two hectoliters of sugared water alcoholized to ten degrees and properly treated with tartaric acid, tannin, glycerin and so forth, will make a wine which will return 20 francs to the manufacturer. Another way is to mix a hectoliter of Algerian wine, which is heavy in alcohol (twelve-fourteen degrees) and costs 15 francs in Paris, with other ingredients, so that three hectoliters of wine are produced at a cost of 35 francs, or 11 francs 8 centimes per hectoliter. This is supposedly good wine, having ten degrees of alcohol. In contrast with this cost compare that borne by the simple vineyard man who is trying the sell his product in Paris. Unless he can sell his wine at 19 francs he loses money.—James Westfall Thompson in *The World To-Day.*

We, here in America, can form no idea as to the amount of suffering that must be endured in the Orient when the wine crop is a failure. Wine in this part of the world is no more a luxury than water is in our part. It is as necessary to them as water is to us from the fact that it is the only liquid they have to depend upon during their long and heated summers. To drink water, except in a few exceptional favored spots, is to commit suicide, and as life is the most attractive feature of our existence, mankind thinks long and seriously before it is jeopardized, yet there are many who, without hesitation would remove all wine from the world.

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Resistant Stock for Muscat and Palomino

THE problem of finding a thoroughly satisfactory resistant stock for our noble Muscat is of pressing importance and the need of its solution becomes more urgent every year as phylloxera spreads slowly through the vine districts. The future of the Muscat on resistant stock in South Africa makes us that we should use great caution in replanting our Muscat vineyards in California.

A recent report made by M. Salas y Amat of Malaga to the International Congress of Viticulture at Angers in France contains some very interesting observations that may be of great value to us. His remarks are based on twenty-five years experience with resistant vineyards of Muscat, Palomino and Almeria, and as all of these varieties, at least the first two, are destined to be among our most extensively grown grapes, his report is worthy of our careful attention.

After stating that grafted vines retain all the essential characters and qualities of ungrafted bloom-producing raisin, wine and table grapes of equal value, he states:

"Nevertheless, two very curious cases, observed in the vineyards of Andalousis, oblige me to call the attention of the Congress to a particular influence of grafting.

"The first regards the Muscat of Alexandria, cultivated at Malaga for the production of raisins. This variety does not develop in the same way when grafted on different resistant stocks. When grown on its own roots it has a tendency to 'coulure,' dropping its blossoms and fruit. When grafted on Perlandieri, its bunches are more abundant, and show little or no 'coulure,' in spite of very short pruning. During the beginning of the vegetation it produces numerous bunches of second crop which greatly increase the total yield. The grapes mature more perfectly and the increase of sugar may influence the quality of the wine when they are used in vinification. On the contrary, when the Muscat is grafted on Rupestris St. George, whatever the fertility of the soil, this variety develops in a totally different manner. The bunches show more 'coulure' than those of vines on their own roots; the grapes are small, the ripening less perfect and, irrespective of the vigor, the second crop, which is usual with Berlandieri and its hybrids, becomes a rare exception on Rupestris St. George.

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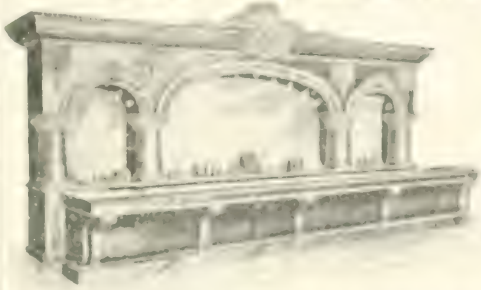

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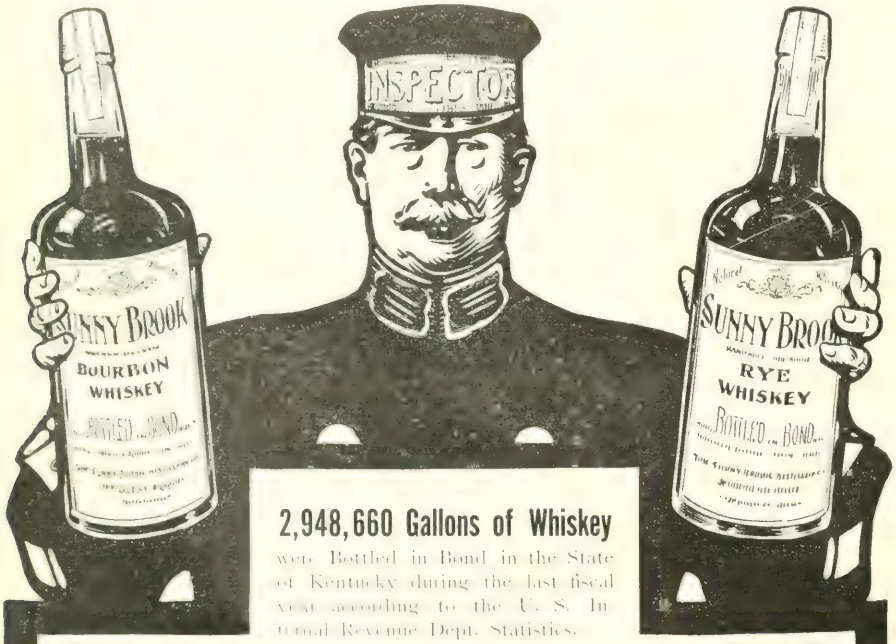

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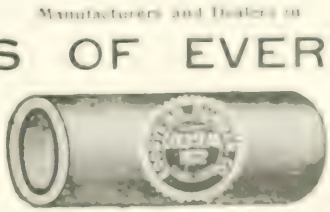

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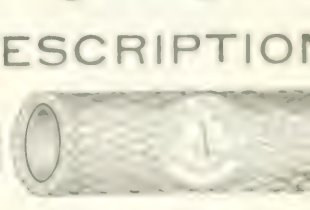

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